

Cook Book from the James T. J. New York
Mother Ryan



11-11-01

Note this book was

Cooking

the property of Helen A
Ryan, Mother of James T. Ryan,

4

¹⁰⁷
Husband of Mary Eileen Ryan to
whom this book was given.

Daily

Some of Helen Ryan's
recipes are INSIDE.



Appetites

606-1043

WE OF THE CATHOLIC DAUGHTERS OF AMERICA, COURT ANNA THERESA #1074, OF ST. JAMES, DEDICATE THIS COOK BOOK TO OUR MANY FRIENDS AND MEMBERS, PARTICULARLY TO THE FOLLOWING:

TO ALL WHO DONATED THEIR FAVORITE FORMULAS FOR HAPPINESS, NAMELY THEIR OWN TREASURED RECIPES.

TO OUR TYPIST, MISS MARY ELIZABETH SMITH.

TO OUR ADVISOR ON PRINTING, GERT KUEHNEL OF THE ST. JAMES PRINTING COMPANY.

TO THE COMMITTEE MEMBERS:

TESSIE HUST
GRACE O'BRIEN
PATRICIA PIUS
HELEN RYAN
BETTY SMITH

TO OUR "FINANCIAL" HELPERS, YOUR LOCAL MERCHANTS, AND ALL OUR BOOSTERS!

MERCI BEAUCOUP TO THE ABOVE

BON APPETIT TO ALL!

OFFICERS

CATHOLIC DAUGHTERS OF AMERICA
COURT ANNA THERESA # 1074
ST. JAMES, N.Y. 11780

REGENT	THERESA HUST
FIRST VICE REGENT	HELEN RYAN
SECOND VICE REGENT	GRACE O'BRIEN
FINANCIAL SECY.	NANCY HILDERBRANDT
TREASURER	LUCILLE MC CARTHY
RECORDING SECY.	ELAINE INGRAM
LECTURER	KATHLEEN FLEMING
ORGANIST	HELEN MAUSKAPF
SIXTH YR. TRUSTEE	MRS. FLORENCE TWOOMEY
FOURTH YR. TRUSTEE	MRS. NORMA MONTALTO
TWO YEAR TRUSTEE	MRS. BARBARA ROWLAND
CLERGY	REV. RICHARD HENDEL
MONITOR	MRS. FLORENCE GIGLIO



KITCHEN PRAYER

LORD OF ALL POTS AND PANS AND THINGS,
SINCE I'VE NOT TIME TO BE
A SAINT BY DOING LOVELY THINGS
OR WATCHING LATE WITH THEE
OR DREAMING IN THE DAWN LIGHT
OR STORMING HEAVEN'S GATES
MAKE ME A SAINT BY GETTING MEALS
AND WASHING UP THE PLATES.

ALTHOUGH I MUST HAVE MARTHA'S HANDS,
I HAVE A MARY MIND
AND WHEN I BLACK THE BOOTS AND SHOES
THY SANDALS, LORD I FIND
I THINK OF HOW THEY TROD THE EARTH,
WHAT TIME I SCRUB THE FLOOR
ACCEPT THIS MEDITATION LORD,
I HAVEN'T TIME FOR MORE.

WARM ALL THE KITCHEN WITH THY LOVE
AND LIGHT IT WITH THY PEACE
FORGIVE ME ALL MY WORRYING
AND MAKE MY GRUMBLING CEASE.
THOU WHO DIDST LOVE TO GIVE MEN FOOD,
IN ROOM OR BY THE SEA,
ACCEPT THE SERVICE THAT I DO,
I DO IT UNTO THEE.

KLARA MUNKRES

FOOD FOR THOUGHT

"GIVE NO MORE TO EVERY GUEST
THEN HE IS ABLE TO DIGEST.
GIVE HIM ALWAYS OF THE PRIME;
AND GIVE BUT LITTLE AT A TIME;
GIVE TO ALL BUT JUST ENOUGH;
LET THEM NEITHER STARVE NOR STUFF,
AND THAT EACH MAY HAVE HIS DUE;
LET YOUR NEIGHBOR CARVE FOR YOU."

SIR WALTER SCOTT



"GOD'S MANY MIRACLES"

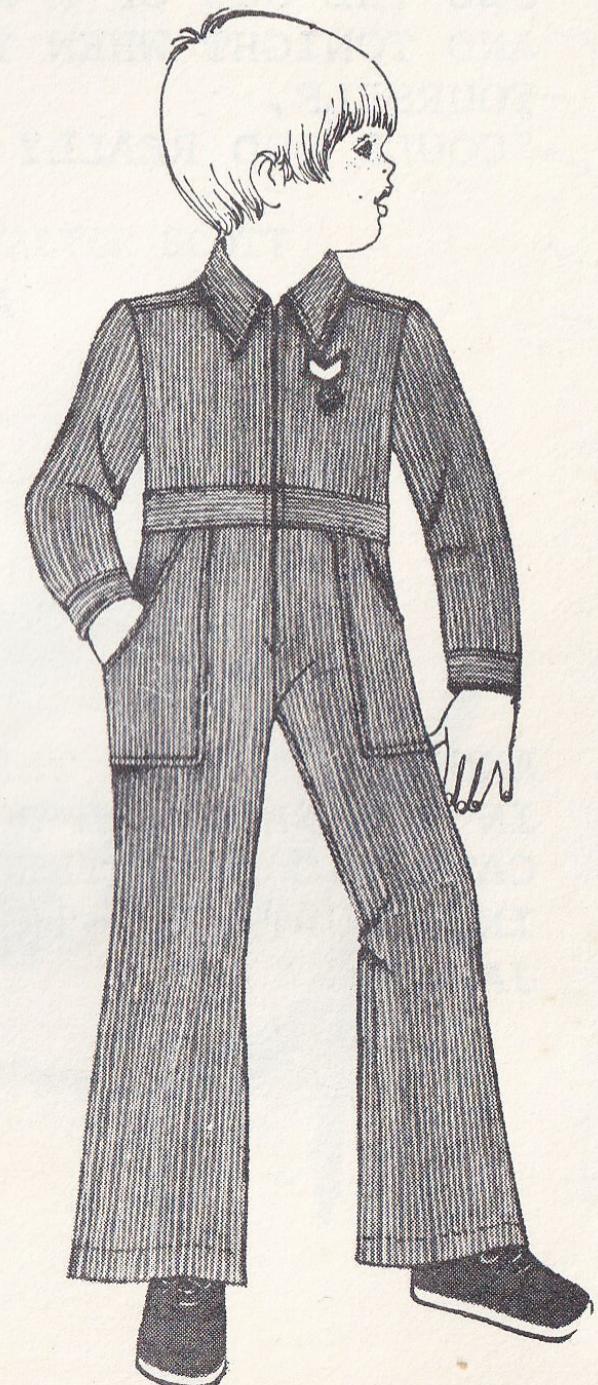
A FRIEND OF MINE SAID, "GOD IS DEAD"
I TURNED TO HER AND SOFTLY SAID,
LOOK AT THE SKY, THE MOON ABOVE, HE
MADE ALL THIS WITH HIS INFINITE LOVE
LOOK AT THE FIELDS AND THE MOUNTAIN TOPS,
LOOK AT THE BEAUTY OF THE GROWING CROPS,
SEE THE OCEAN WITH ITS WHITE CAP WAVES
SEE THE RIVERS RUN PAST HILL AND GLADE
SEE THE CHILDREN AS THEY RUN AND PLAY,
SEE THE FAMILY KNEELING TO PRAY.
SEE THE SUN OF A NEWBORN DAY.
AND TONIGHT WHEN YOU GO TO BED, ASK
YOURSELF,
"COULD GOD REALLY BE DEAD?"

ANNA MARIE DIGENNARO

ANNA MARIE WAS THE THIRD PLACE WINNER
IN THE NATIONAL POETRY CONTEST FOR THE
CATHOLIC DAUGHTERS OF AMERICA REPRESENT-
ING COURT ANNA THERESA # 1074 of ST.
JAMES

LITTLE BOY'S NIGHT PRAYER

HOWDY THERE GOD!
JUST YOUR ROOTIN', TOOTIN', SHOOTIN',
COWBOY PARDNER
WANTING TO PASS THE TIME OF DAY WITH YOU.
A FELLOW NEEDS TO TAKE A BIT OF TIME
NOW AND THEN FROM PLAYING COWBOYS AND
INDIANS TO SAY A LITTLE PRAYER TO YOU-
BECUZ I LIKE YOU.
YOU HAVE BEEN SO GOOD TO ME IN GIVING ME
MOM, DAD AND THE FAMILY-AND ALL OF THE
KIDS I PLAY WITH.
PLEASE GOD, HELP US ALL TO BE GOOD GUYS
WHO WEAR WHITE HATS AND ARE STRAIGHT
SHOOTERS.
GOODNIGHT GOD.



POEMS FROM A PARENT
by LOIS WYSE

OF A SON

ONE, TWO, MAKE A MUSCLE

YOU HAVE GROWN UP
WHEN YOU KNOW
IT IS MORE IMPORTANT
TO PROVE YOUR HUMANITY
THAN YOUR MALENESS

DOES IT MATTER?

DO I DOMINATE MY SON,
OR DOES MY SON DOMINATE ME?
AND DOES IT MATTER?

I KNOW THEIR CHILDREN ARE GENIUSES

I ACCEPT IT. I KNOW IT.
YOU ARE NOT GOING TO BE
THE CLASS PRESIDENT,
THE VALEDICTORIAN.
OR THE NEATEST CHILD IN THE COUNTRY

BUT YOU KNOW SOMETHING?
I WOULDN'T TRADE YOU FOR
SIX VOTES OR
SEVEN A'S

BUT ONCE...JUST ONCE...COULDN'T
YOU COMB YOUR HAIR AND WEAR
CLEAN PANTS?

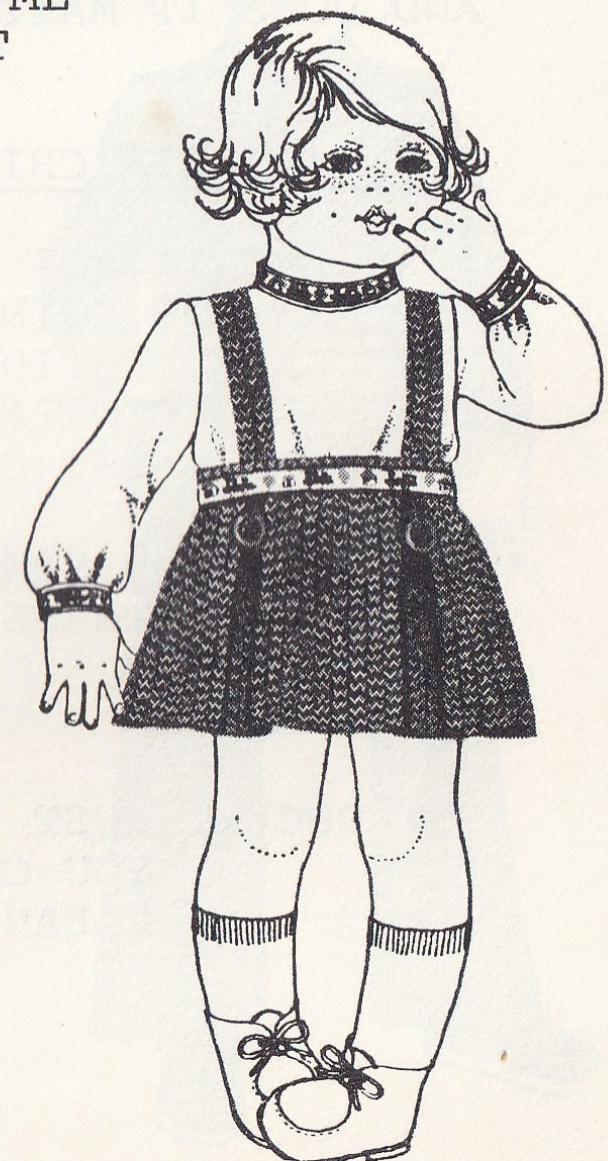
A LITTLE GIRL'S NIGHT PRAYER

GEE GOD, ITS BEEN A HAPPY DAY
MY MUDPIES DIDN'T FALL,
MY FRIENDS CAME OVER TO PLAY,
AND I GOT A BIG KISS FROM MY DOLL.

I PLAYED IN MY PLAY HOUSE
BLEW A BIG BALLOON.
I SAW A LITTLE MOUSE
ATE ICE CREAM FROM A SPOON

I WANT TO THANK YOU, GOD,
YOU GAVE ME MOM AND DAD
I ASK YOU TO HELP ME GOD
THAT I NEVER MAKE THEM SAD.

SO PLEASE, GOD, BLESS ME,
AND HELP ME DO WHAT'S RIGHT
STAY AT MY BED BESIDE ME
NOW, KISS ME GOODNIGHT



POEMS FROM A PARENT
by LOIS WYSE

OF A DAUGHTER

OUT OF STOCK

YOU HAVE USED UP MY TELEPHONE
MY BLUE SWEATER,
AND SIX COKES IN THE REFRIGERATOR

BUT YOU HAVE NOT USED UP MY LOVE FOR YOU.

AND YOU KNOW SOMETHING?
YOU NEVER WILL.

WHERE ARE YOU TONIGHT?

SOMETIMES I THINK
I AM STRUNG TOGETHER
BY MEMORY
AND LONG-DISTANCE WIRE.

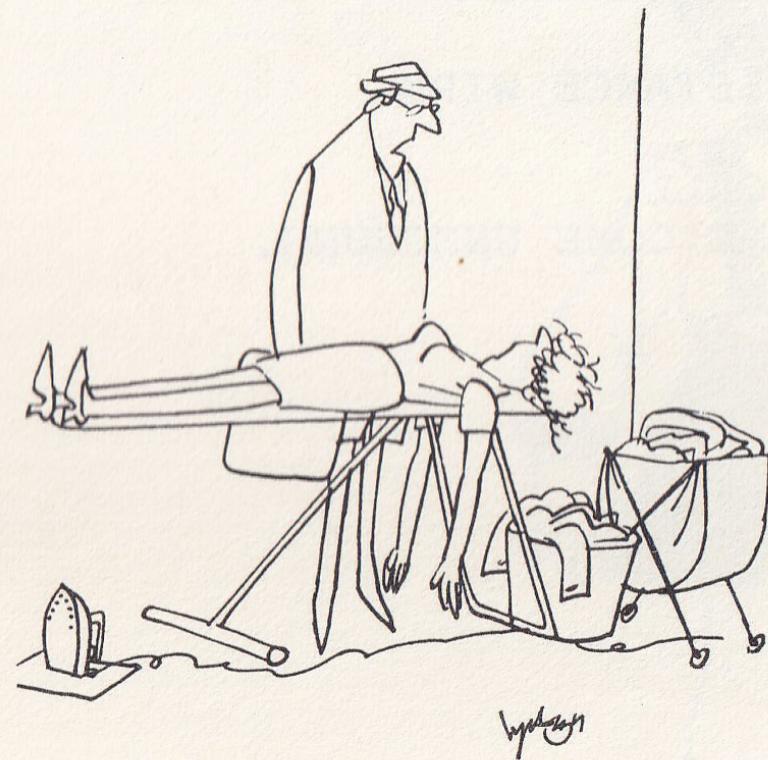
HURRY AND CALL.
DON'T LET ME COME UNSTRUNG.

DEPRESSION BABY

I COME FROM THE SCHOOL OF RED LIPSTICK
AND PRESSED SKIRTS
INTO AN AGE OF NO LIPSTICK AND UNPRESSED PANTS
AND I AM SUPPOSED TO FEEL RELAXED.

I COME FROM A TIME OF WHITE GLOVES AND
POLISHED SHOES
TO AN ERA OF BITTEN NAILS AND BARE FEET,
AND I AM EXPECTED TO BE COMFORTABLE.

OH, CAN'T YOU UNDERSTAND THAT
PARENTS ARE THE PRODUCT OF THE TIMES THAT
NOURISHED THEM
AND A FOUR-LETTER SOCIETY DOES NOT SUIT ME
ANY MORE THAN UNPRESSED PANTS?



"Tough day, Dear?"

A BASEBALL PLAYER'S PRAYER

THERE'D BE NO JOY IN HEAVEN IF I WOULD
STRIKE OUT IN YOUR SIGHT,
SO PLEASE GOD LET ME DIG MY SPIKES IN
DEEP AND NOT FALL AWAY FROM DIFFICULTIES
WITH THE CRACK OF THE BAT LET ME BE OFF
AND RUNNING AFTER YOUR TRUTH
GUIDE MY FEET TO TOUCH THE BASES OF FAITH
HOPE AND CHAIRITY.
MAKE ME A REAL TEAM MATE, INTERESTED IN
OTHERS,
GIVE ME LEADERSHIP QUALITIES TO INSPIRE
YOUR PEOPLE THRU LIFE.
SO WE CAN BE TRUE CHAMPS WITH YOU FOR ALL
ETERNITY.



CRAB CLAW APPETIZER

ONE CUP DAIRY SOUR CREAM
THREE T. DRAINED, PREPARED HORSERADISH
DASH PAPRIKA
COCKTAIL CRAB CLAWS, COOKED AND CHILLED
LETTUCE

COMBINE SOUR CREAM, HORSERADISH, ONE-QUARTER
TSP SALT, AND PAPRIKA. CHILL. FOR EACH
SERVING, ARRANGE ABOUT 6 CRAB CLAWS ON A
LETTUCE-LINED PLATE. SERVE WITH A SMALL CUP
OF HORSERADISH SAUCE. IF DESIRED, SPRINKLE
PAPRIKA ATOP SAUCE. MAKES ENOUGH SAUCE FOR
6 APPETIZERS.



GREEN RELISH MAYONNAISE

TO SERVE WITH LETTUCE, ADD ONE THIRD CUP
RELISH TO ONE CUP OF MAYONNAISE

TUNA-CELERY COCKTAIL

ONE HALF CUP CATSUP
ONE T. LEMON JUICE
ONE AND ONE HALF TSP PREPARED HORSERADISH
ONE HALF TSP WORCESTERSHIRE SAUCE
ONE QUARTER TSP GRATED ONION
ONE QUARTER TSP SALT
DASH BOTTLED HOT PEPPER SAUCE
LETUCE
THREE QUARTER C. SLICED CELERY
ONE (6 1/2 or 7 OZ.) CAN TUNA, CHILLED,
DRAINED, AND FLAKED

COMBINE CATSUP, LEMON JUICE, HORSERADISH,
WORCESTERSHIRE SAUCE, ONION, SALT AND HOT
PEPPER SAUCE. MIX WELL AND CHILL THOROUGHLY.

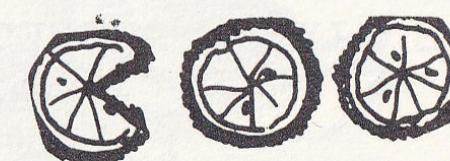
LINE 6 COCKTAIL GLASSES WITH LETTUCE. TOSS
CELERY AND TUNA TOGETHER: DIVIDE MIXTURE
BETWEEN THE GLASSES. SPOON ABOUT ONE
TABLESPOON SAUCE OVER EACH SERVING.

MAKES 6 SERVINGS.



CREAM CHEESE MINIATURES

2 PKGS (3 OZ EA) CREAM CHEESE SOFTENED
1/2 CUP DRAINED CRUSHED PINEAPPLE
1/2 CUP BLANCHED CHOPPED ALMONDS
1 JAR (2 1/2 OZS) DRIED BEEF
COMBINE CHEESE, PINEAPPLE AND ALMONDS.
REFRIGERATE UNTIL CHILLED
IN THE MEANTIME SNIP THE DRIED BEEF INTO
TINY SHREDS WITH SCISSORS
WITH SMALL SPOON FORM MIX INTO SMALL
BALLS. ROLL INTO BEEF SHREDS
REFRIGERATE UNTIL READY TO USE.
SERVE WITH TOOTHPICKS



STUFFED SHRIMP APPETIZERS

24 MEDIUM SHELLLED SHRIMP, COOKED
ONE THREE OZ. PACKAGE CREAM CHEESE,
SOFTENED
ONE OZ. BLUE CHEESE, CRUMBLED (1/4 CUP)
DASH GARLIC SALT
1/2 CUP FINELY SNIPPED PARSLEY

CHILL SHRIMP. SPLIT SHRIMP PART WAY DOWN ALONG
VEIN SIDE. BLEND TOGETHER CREAM CHEESE, BLUE
CHEESE AND GARLIC SALT. USING PASTRY TUBE
GENEROUSLY STUFF CHEESE INTO GROOVE
SPLIT ALONG BACK OF SHRIMP. LIGHTLY ROLL
SHRIMP, CHEESE SIDE DOWN IN PARSLEY.

MAKES 24 appetizers

HELPFUL HINT:

FOR ANY BROILED FISH, CHOPPED PARSLEY AND
LEMON JUICE MIXED, POURED OVER FISH ON
PLATTER.

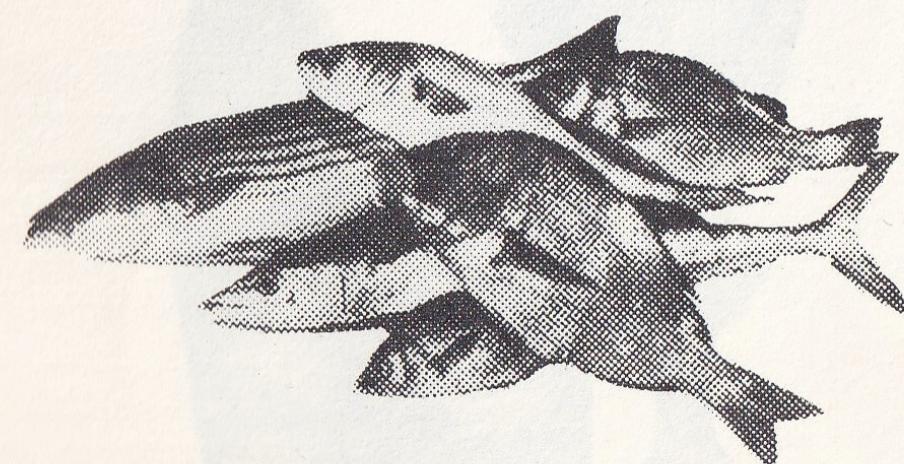
NEW YEARS' HERING SALAD

4 SALT HERRINGS (FRESHENED IN COLD WATER)
2 APPLES PEELED, CUT INTO COARSE PIECES
1 SMALL ONION, DICED
ADD DRESSING
1/2 CUP VINEGAR, DILUTED WITH WATER
1/2 TEASPOON CELERY SALT
2 TABLESPOON PARSLEY, CHOPPED
SALT AND PEPPER TO TASTE

SKIN FILLED AND CUT HERRING INTO PIECES.
ADD APPLES, ONIONS AND DRESSING. LET
MARINATE FOR SEVERAL HOURS. GARNISH WITH
PARSLEY AND RED BEETS, CUT IN CUBES.
IF HERRING HAS ROE OR MILT, WHIP INTO
DRESSING.

HERRING SALAD IS EATEN ON NEW YEARS' EVE
TO BRING GOOD LUCK ALL YEAR AROUND

TESSIE HUST



THE ADVENT OF THE COCKTAIL

B. SMITH

A LONELY, ABANDONED JIGGER OF GIN

SAT ON A TABLE TOP, "ALAS", CRIED HE,
"WHO WILL JOIN ME?" AND HE TRIED A
FRIENDLY GRIN.

CAME A PRETTY YOUTH, MAM' SELLE VERMOUTH,
WHO WAS BORED WITH BEING JUST WINEY.

SAID SHE TO SIR GIN: "YOU'D BE EVER SO NICE
WITH OLIVE AND ICE." AND SO THEY WERE MARTINI.

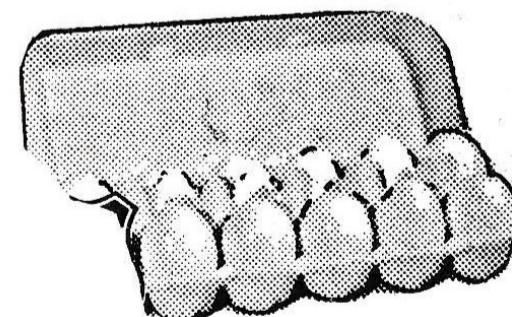


EGG NOG

BETTY SMITH

1 DOZ. EGGS TO 1 QUART OF CREAM
1/4 OF NUTMEG GRATED
SUGAR TO TASTE
ONE TUMBLER OF WHISKEY
1/2 TUMBLER OF RUM

BEAT EGG YOLK UNTIL VERY LIGHT
BEAT EGG WHITE, AND ADD TWO EGG YOLKS.
AFTER MIXING THEM THOROUGHLY, ADD
SUGAR AND NUTMEG.
THEN POUR IN WHISKEY AND RUM VERY
GRADUALLY
MIX THOROUGHLY
STIR IN CREAM VERY SLOWLY
SERVE COLD OR IF FROZEN ADD MORE SUGAR



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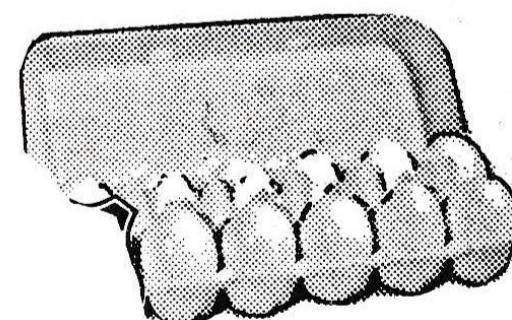


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GRADUALLY
MIX THOROUGHLY
STIR IN CREAM VERY SLOWLY
SERVE COLD OR IF FROZEN ADD MORE SUGAR



DANDELION CORDIAL

BETTY SMITH

4 QTS. DANDELION BLOSSOMS
4 QTS BOILING WATER
LET STAND 3 DAYS
STRAIN
ADD TWO ORANGES AND ONE LEMON CUT UP
ONE YEAST CAKE
4 LBS. SUGAR
LET STAND 3 WEEKS

STRAIN AND BOTTLE

HAPPY NEW YEAR!!!!!!



MINT JULEP

BETTY SMITH

BOIL TOGETHER:

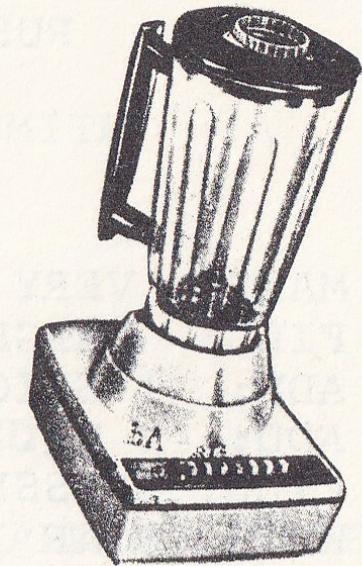
1 1/2 CUPS SUGAR
1 CUP OF WATER
FOR FIVE MINUTES

JUICE OF TWO ORANGES
ONE LEMON
TWO HEAPING TBS. OF CHOPPED MINT

ADD MINT TO BOILING WATER AND STIR
POUR WHOLE OVER FRUIT. LET STAND UNTIL
COOL AND STRAIN.
DILUTE WITH NOT MORE THAN ITS BULK OF
WATER. ADD GREEN COLORING DISOLVED IN
A LITTLE HOT WATER. FILL CUP WITH
CHOPPED ICE AND ADD A LITTLE OF THE DRINK(?)
THEN FILL WITH MINT WATER. GARNISH WITH
SPRIG OF MINT.

OUT OF WHIPPED CREAM?

IN AN EMERGENCY, TRY BEATING UP THE
WHITE OF AN EGG WITH A SLICE OF BANANA
IN IT. FOLKS WILL NEVER KNOW THE DIFFERENCE



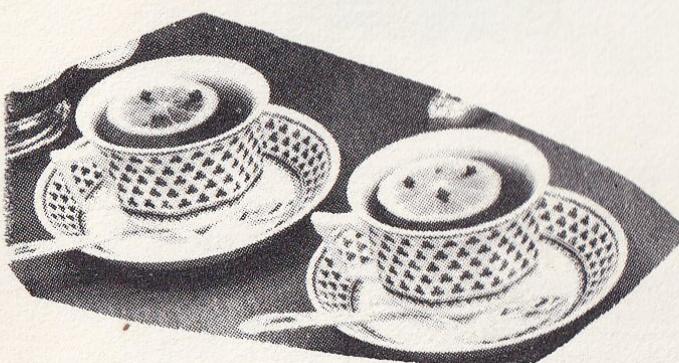
RUSSIAN ICED TEA

B. SMITH

MAKE: VERY STRONG TEA!!!! (IN QUANTITY)
FILL: LARGE GLASSES WITH ICE
ADD: 1 SLICE LEMON STUCK WITH 1 CLOVE
ADD: 2 OZ. RUM
FILL: GLASSES WITH STRONG TEA---SERVE
WITH SUGAR IF WANTED.

HINT!

DON'T LET DULL SCISSORS ANNOY YOU--
WHEN IT'S SO EASY TO SHARPEN THEM
YOURSELF. JUST TAKE A PIECE OF FINE
SANDPAPER, AND USE THE SCISSORS TO
CUT THE SANDPAPER INTO STRIPS. WHEN
FINISHED--THE SCISSORS HAVE SHARPENED
THEMSELVES.



FRUIT PUNCH

BETTY SMITH

1 DOZ. LEMONS
1 BOTTLE GRAPE JUICE
1 BOX RASPBERRIES
1 WHOLE PINEAPPLE (CUBBED)
2 BANANAS (SLICED)
1 PINT OF ORANGE JUICE (ADD A LITTLE
PULP)
CHERRIES
STRAWBERRIES
1 GALLON WATER
ABOUT 2 LBS. CONFECTIONARY SUGAR

PUT IN LARGE PIECE OF ICE AND IF IT
MELTS PUT IN MORE



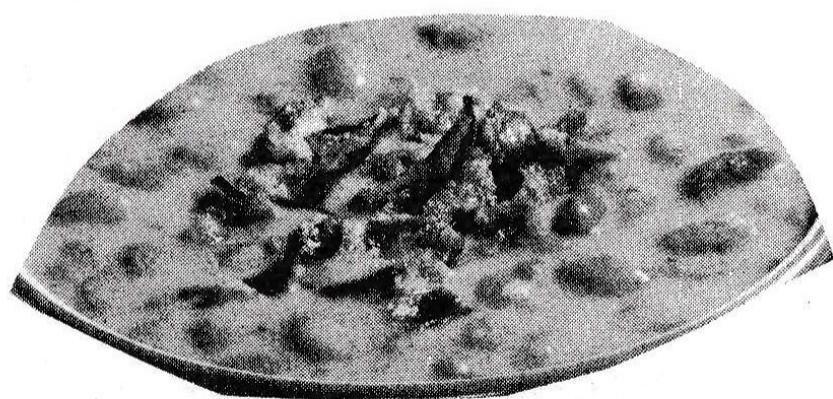
LENTILS SOUP

T. HUST

SOAK 2 CUPS OF LENTILS OVERNIGHT.
IN THE MORNING COVER OVER WITH FRESH
WATER AND ADD:

1 MEDIUM ONION (CHOPPED OR WHOLE)
1/2 CUP CELERY CHOPPED (LEAVES AND ALL)
2 CARROTS CUT INTO SMALL PIECES
2 MEDIUM POTATOES CUBED
2 FRESH TOMATOES (SLICED AND CUT OR
SMALL CAN)

FOR EXTRA FLAVOR ADD A HAM BONE.
COOK SLOWLY FOR 2 OR MORE HOURS.
WHEN LENTILS ARE SOFT, YOU CAN THICKEN
IT WITH A LITTLE FLOUR AND 1/2 TSP
VINEGAR



HINT!

DIP PEACHES INTO BOILING WATER,
JUST THE SAME AS YOU DO WHEN PEELING
TOMATOES. THE PEACH SKIN SLIPS RIGHT
OFF.

CLAM CHOWDER AU VIN

TWO CUPS DICED, PEELED POTATOES
ONE HALF CUP CHOPPED ONION
ONE HALF CUP CHOPPED CELERY
ONE QUARTER TSP SALT
ONE CUP WATER
ONE 10 1/4 OZ. CAN CONDENSED
MANHATTAN-STYLE CLAM CHOWDER
ONE CUP MILK
ONE 7 1/2 OZ. CAN MINCED CLAMS, DRAINED
THREE TBS. DRY WHITE WINE
ONE HALF CUP WHIPPING CREAM

IN LARGE SAUCEPAN COMBINE FIRST FIVE
INGREDIENTS. COOK, COVERED, TILL POTATOES
ARE TENDER, ABOUT 10 MINUTES: MASH SLIGHTLY.
ADD CHOWDER, MILK, CLAMS, AND WINE. HEAT
BUT DO NOT BOIL. WHIP CREAM: STIR INTO
CHOWDER. SEASON WITH SALT AND PEPPER.

SPRINKLE WITH SNIPPED PARSLEY, IF DESIRED

MAKES 4 SERVINGS.

ORANGE BANANA NUT BREAD

VITA GILL

TWO AND ONE HALF CUP UNBLEACHED SIFTED FLOUR
FOUR TEASPOON BAKING POWDER
THREE QUARTER TEASPOON CHOPPED NUTS
ONE AND ONE HALF CUP DICED CANDIED FRUITS
ONE THIRD CUP RAISENS
ONE HALF CUP SHORTENING
THREE QUARTER CUP SUGAR
THREE EGGS
ONE HALF CUP ORANGE JUICE
ONE HALF CUP MASHED BANANA

SIFT FLOUR, BAKING POWDER AND SALT. STIR IN NUTS, FRUITS AND RAISENS. CREAM SHORTENING ADD SUGAR AND BEAT UNTIL LIGHT AND FLUFFY. ADD EGGS ONE AT A TIME. COMBINE MASHED BANANA AND ORANGE JUICE, ADD TO CREAMED MIXTURE ALTERNATELY WITH FLOUR MIXTURE BEGINNING AND ENDING WITH DRY INGREDIENTS.

TURN INTO GREASED AND LINED (FOIL OR WAX PAPER) NINE BY FIVE BY THREE INCH LOAF PAN. COOL ABOUT TWENTY FIVE MINUTES IN PAN BEFORE TURNING OUT ONTO RACK
BAKE IN OVEN ONE HOUR AT 350 DEGREES OR UNTIL TEST DONE.

IRISH SODA BREAD

VITA GILL

THREE CUP SIFTED ALL PURPOSE FLOUR
ONE HALF CUP SUGAR
ONE TEASPOON SALT
ONE TABLESPOON BAKING POWDER
ONE TEASPOON BAKING SODA
ONE AND ONE HALF CUP RAISENS
ONE TABLESPOON CARAWAY SEEDS
TWO EGGS LIGHTLY BEATEN
ONE AND ONE HALF CUP BUTTER MILK
TWO TABLESPOONS MELTED BUTTER

INTO MIXING BOWL SIFT DRY INGREDIENTS. ADD RAISENS AND CARAWAY SEEDS. COMBINE EGGS, BUTTERMILK AND BUTTER. ADD TO DRY INGREDIENTS. MIX LIGHTLY ONLY UNTIL DRY INGREDIENTS ARE MOISTENED.

TURN INTO GREASED LOAF PAN 8 and 1/2 inch
BAKE in oven for one hour at 375 degrees.

DATE NUT LOAF

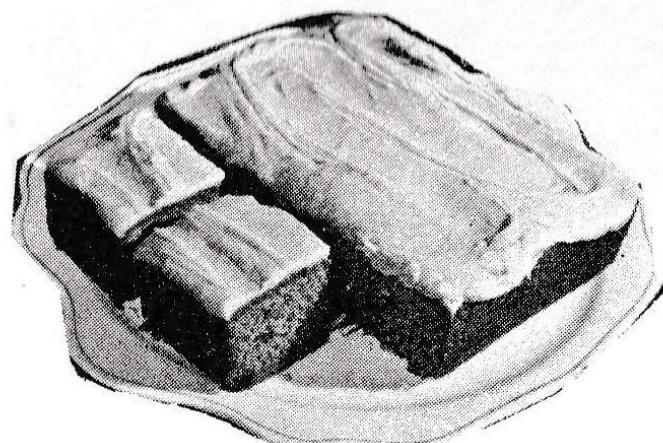
T. HUST

1 CUP SUGAR
1 CUP BROWN SUGAR
1 1/2 TSP SALT
3 1/2 CUPS SIFTED FLOUR
1 TSP NUTMEG
3 TSP BAKING SODA
2 CUPS (MIXED) NUTS, RAISINS & DATES
1 TSP CINNAMON
1 CUP COOKING OIL
4 EGGS
3/4 CUP WATER
2 CUPS PUMPKIN
2 TSP VANILLA

MIX DRY INGREDIENTS, ADD EGGS AND ALL LIQUIDS UNTIL WELL BLENDED
THEN ADD WALNUTS, RAISINS AND DATES
MIX IN BY HAND NOT MACHINE.

GREASE AND FLOUR 4 LOAF PANS AND
FILL HALF FULL.

BAKE IN 350 DEGREE OVEN FOR ONE HOUR



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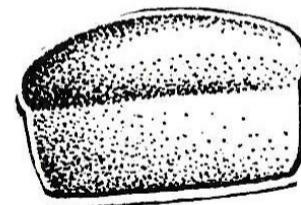
IRISH SODA BREAD

*MRS. MARY MULVANERTY

in a large bowl mix:

5 CUPS FLOUR
4 LEVEL TEASPOONS BAKING POWDER
1/2 LEVEL TEASPOON BAKING SODA
1/2 CUP SUGAR
PINCH OF SALT
1/2 CUP BUTTER
1 CUP SEEDLESS RAISINS

ENOUGH BUTTERMILK TO MAKE A DOUGH YOU CAN
MIX WITH YOUR HANDS ON A FLOURED BOARD
WITH A FLOURED KNIFE, MAKE A DEEP CROSS
BAKE IN HEATED OVEN 375 DEGREES FOR 45 MINUTES



*Mother of Brother Thomas, C.C.D. Co-Ordinator

19

PEPPERED STEAK

J. DUFFY

1 1/2 LBS. BONELESS CHUCK
2 TBS. SHORTENING
1 1/2 CUPS WATER
1 1/2 CUP LOW CALORIE RUSSIAN DRESSING
3 TB SOY-SAUCE
2 MEDIUM GREEN PEPPERS
2 ONIONS THINLY SLICED

CUT MEAT AND BROWN.
ADD WATER, DRESSING AND SOY SAUCE
SIMMER UNCOVERED FOR 30 MINUTES
ADD GREEN PEPPERS AND ONIONS.
COOK COVERED FOR 10 MINUTES.

TALLERINE

G. MUNSON

2 LBS GROUND ROUND STEAK
1 CAN WHOLE KERNEL CORN (STRA
SMALL JAR STUFFED OLIVES
3 CANS TOMATOE SAUCE
16 OZ. PKG. NOODLES
1 ONION
1 TSP CHILI POWDER
1 1/2 CUPS YELLOW CHEESE
SALT AND PEPPER
MUSHROOMS

FRY MEAT WITH ONIONS, ADDING
AND MIX WITH COOKED NOODLES.

BAKE FOR 45 MINUTES IN GREAS
CASSEROLE AT 375 DEGREES.

SPRINKLE GRATED CHEESE ON TO

SERVES 10-12 PEOPLE

HAVE YOU COUNTED YOUR CALORIES TODAY?



CHUCK ROAST

V. GILL

3 LB. CHUCK ROAST
1 ENVELOPE ONION SOUP MIX
2 TBS A-1 SAUCE
1 CAN(10 1/2OZ) MUSHROOM SOUP

PLACE MEAT IN CENTER OF LARGE ALUMINUM WRAP IN ROASTING PAN. BRUSH MEAT WITH A-1 SAUCE. SPRINKLE ONION SOUP MIX OVER IT. SPREAD WITH MUSHROOM SOUP. WRAP LOOSELY IN FOIL AND BAKE 2 1/2 TO 3 HOURS.

ADD VEGETABLES AS DESIRED. 350° OVEN

MAKES 6 SERVINGS

BAKED CLAM

1 LARGE ONION - DICE
1 LARGE GARLIC - DICE

BROWN IN OLIVE OIL (3 TO 4 TB. OR COVER BOTTOM OF FRY PAN) OVER LOW FLAME. WHEN GOLDEN BROWN ADD 1 CUP OF PROGRESSO (PREPARED) BREAD CRUMBS

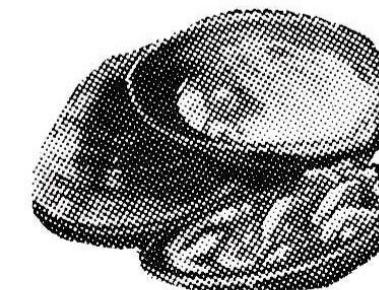
MIX OVER FLAME UNTIL EVEN LIGHT BROWN COLOR IF NEEDED ADD TABLE SPOON OF OLIVE OIL.

ADD LARGE CAN OF DOXEE DICE CLAM MIX WELL AND ADD HALF CAN OF WATER OR UNTIL MOIST.

PLACE IN PYREX DISH-DOT WITH OLIVE OIL AND BAKE IN MODERATE OVEN FOR 1/2 TO 3/4 OF AN HOUR

SERVE ON CRACKERS WITH FRESH LEMON

ALSO IF ABLE, PLACE ON HOT PLACE FOR BEST RESULTS



BAKED OYSTERS ON A HALF SHELL

K. DUFFY

1 1/2 DOZ. OYSTERS ON A HALF SHELL
HALF LB. BUTTER
ONE GARLIC BUTTON MINCED
ONE CUP CHOPPED PARSLEY
ONE TSP MAGGI SEASONING

SOFTEN BUTTER, ADD OTHER INGREDIENTS
SPREAD ON OYSTERS.
BAKE IN OVEN 10 MINUTES
SPRINKLE WITH GRATED PARMESIAN CHEESE

TUNA FISH CASSEROLE

J. DUFFY

TWO CANS OF SOLID PACKED TUNA
TWO CANS OF TOMATOE SOUP
OR
CREAM OF MUSHROOM SOUP
ONE PCKG PEAS (FROZEN)
8 MEDIUM POTATOES (SLICED THIN)

COMBINE ALL INGREDIENTS IN LAYERS IN
A LARGE COVERED CASSEROLE
SPRINKLE WITH BREAD CRUMBS
AND BAKE IN MODERATE OVEN 1 1/2 to 2 HRS.

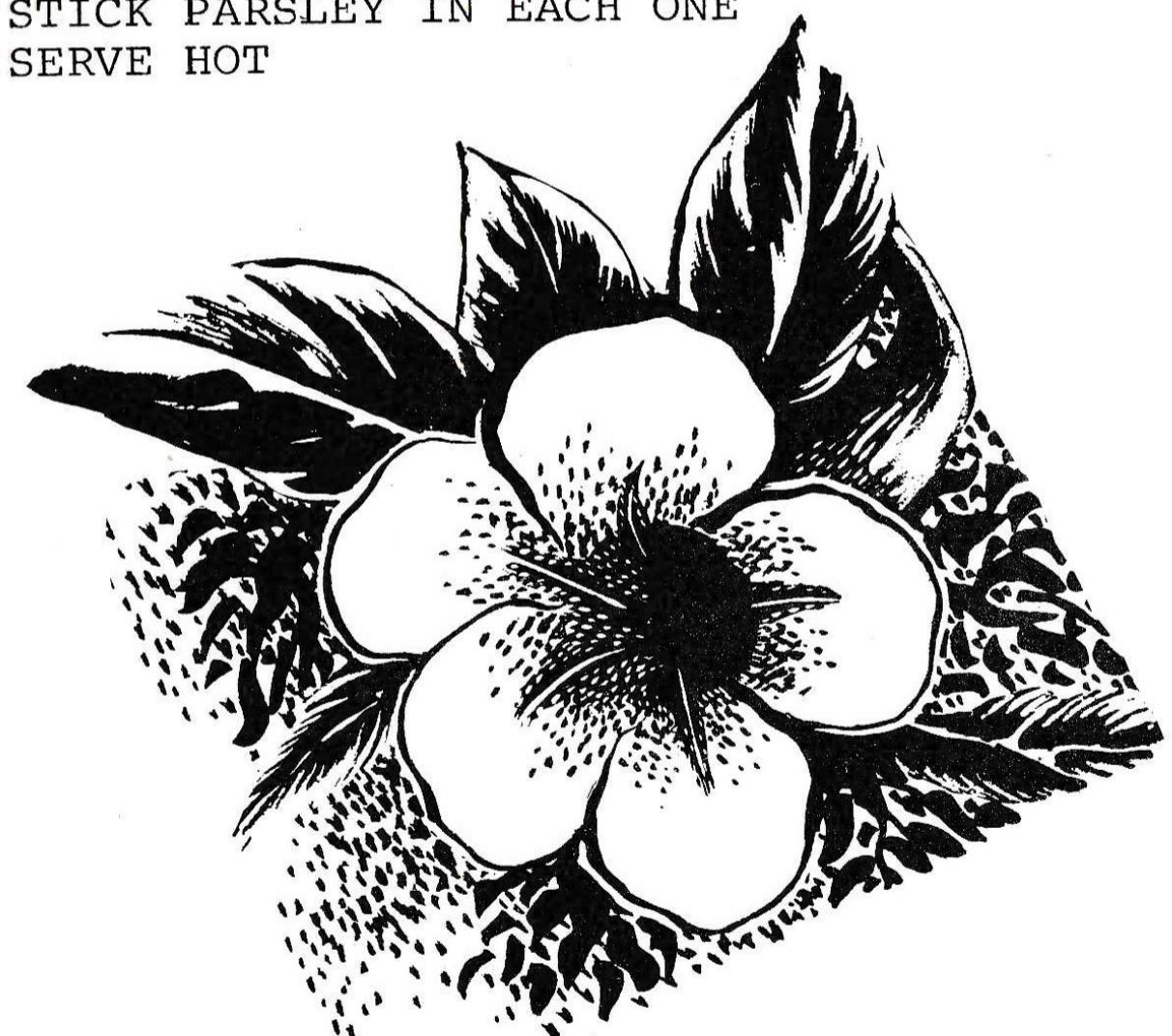


LOBSTER BALLS

J. DUFFY

PUT ONE CAN OF LOBSTER THROUGH CHOPPER.
ADD ONE CUP BOILED RICED POTATOES
ONE TSP. GRATED ONION
ONE EGG BEATEN
ONE TBS. ANCHOVY PASTE
SALT AND PEPPER

ROLL INTO ONE INCH BALLS AND CHILL
FRY IN WIRE BASKET IN DEEP FAT
DRAIN ON PAPER
STICK PARSLEY IN EACH ONE
SERVE HOT



PICKLED SHRIMP

ONE HALF CUP SALAD OIL
ONE HALF CUP LIME JUICE
TWO T. VINEGAR
ONE T. SNIPPED CHIVES
ONE AND ONE HALF TSP SALT
ONE HALF TSP DRIED DILLWEED
THREE DROPS BOTTLED HOT PEPPER SAUCE
TWO TSP CAPERS
* * *
TWO POUNDS SHELLLED SHRIMP, COOKED

COMBINE OIL, LIME JUICE, VINEGAR, CHIVES, SALT, DILL, HOT PEPPER SAUCE, AND CAPERS. ADD SHRIMP: TOSS. CHILL SEVERAL HOURS, STIRRING OCCASIONALLY. DRAIN AND SERVE WITH WOODEN PICKS.

ANCHOVY-STUFFED CELERY

THOROUGHLY BLEND TOGETHER ONE QUARTER CUP DAIRY SOUR CREAM, TWO T. MAYONNAISE OR SALAD DRESSING, ONE TSP ANCHOVY PASTE, ONE-QUARTER TSP DRIED DILLWEED AND ONE QUARTER TSP ONION POWDER. STUFF MIXTURE INTO DIAGONALLY CUT CELERY SECTIONS. CHILL THOROUGHLY BEFORE ARRANGING ON SERVING PLATE.

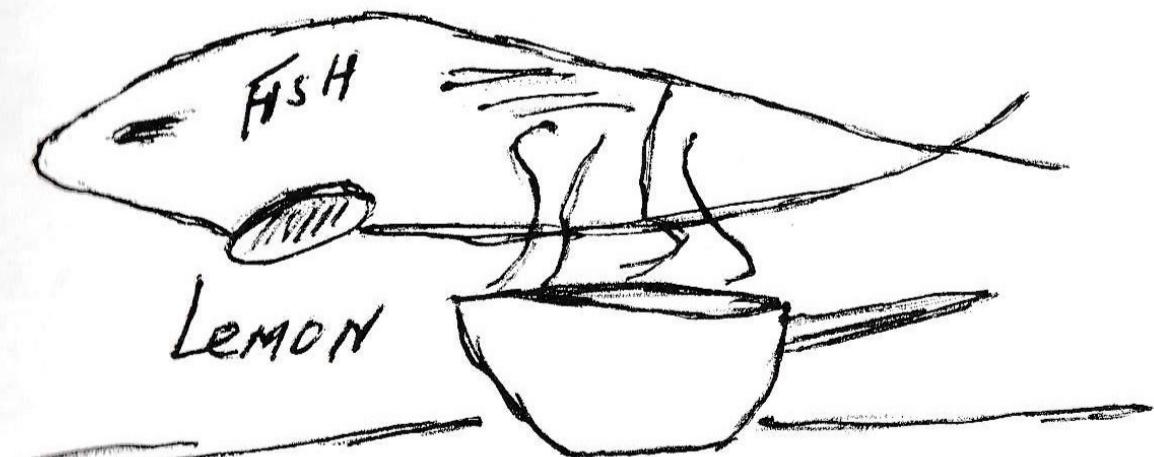
MAKES ABOUT ONE THIRD CUP FILLING.

LUAU FISH BAKE

USE ONE TWO POUND FRESH OR FROZEN DRESSED TROUT OR OTHER FISH, BONED. THAW FROZEN FISH. SEASON FISH CAVITY WITH SALT. BRUSH WITH LEMON JUICE. IN SMALL SAUCEPAN COOK 1/4 CUP DICED CELERY, 1/4 CUP CHOPPED GREEN PEPPER, AND TWO T. CHOPPED ONION IN 3 TB. BUTTER TILL TENDER. TOSS WITH 1 1/2 CUPS HERB-SEASONED STUFFING MIX AND THREE T. WATER.

PLACE FISH ON GREASED HEAVY FOIL: STUFF CAVITY. BRUSH WITH 1/4 CUP BOTTLED BARBECUE SAUCE. SEAL FOIL. PLACE IN SHALLOW BAKING PAN. BAKE AT 350° FOR 45 MINUTES. TURN BACK FOIL. BAKE TILL FISH TESTS DONE: ABOUT 15 MINUTES. BRUSH WITH 1/4 CUP BOTTLED BARBECUE SAUCE.

SERVES 4



SHRIMP IN SPANISH RICE

1 1/2 POUNDS FRESH OR FROZEN SHELLLED SHRIMP
1 28 OZ. CAN TOMATOES, CUT UP
3/4 CUP UNCOOKED LONG-GRAIN RICE
1/2 CUP CHOPPED ONION
1/4 CUP CHOPPED GREEN PEPPER
3/4 TSP CHILI POWDER
1/2 TSP SUGAR
5 GREEN PEPPER RINGS

THAW FROZEN SHRIMP. IN 2 QUART CASSEROLE
COMBINE TOMATOES, RICE, ONION, CHOPPED GREEN
PEPPER, 1 1/2 TSP SALT, CHILI POWDER,
SUGAR, AND DASH PEPPER. COVER AND BAKE AT
350 DEGREES FOR ONE HOUR, STIRRING
OCCASIONALLY. STIR IN SHRIMP AND ARRANGE
GREEN PEPPER RINGS ON TOP. COVER AND
CONTINUE BAKING TILL SHRIMP AND RICE ARE
COOKED, ABOUT 30 MINUTES.

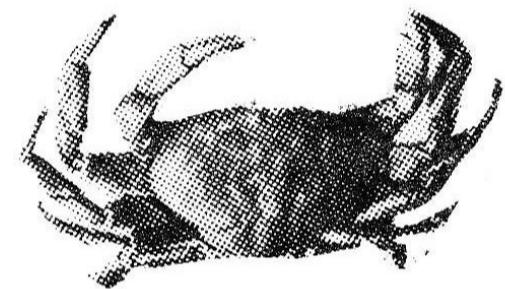
MAKE 6 to 8 SERVINGS.



IMPERIAL CRAB BALTIMORE

GEOGETTE MEISSNER

1 LB. CRAB MEAT
1/2 GREEN PEPPER, MINCED
1/2 TSP. PIMENTO
1 TB. LEMON JUICE
1 TSP. WORCESTERSHIRE SAUCE
1/2 CUP MAYONNAISE
3 DROPS TABASCO SAUCE
1/2 TSP. DRY MUSTARD
1/4 TSP. SALT
5 TB. BREAD CRUMBS
2 TB. BUTTER



BAKE 350 DEGREES 15 MINUTES
TOP WITH BREAD CRUMBS

BAKE 375 DEGREES UNTIL BROWN

SERVES EIGHT



SOLE CALEDONIA

FIRST PRIZE WINNER

W. LAING STEWART

ONE POUND SOLE FILLETS

ONE HALF CUP DRY WHITE WINE

ONE CUP (ONE HALF OF TEN OUNCE PACKAGE)

FROZEN CUT ASPARAGUS, COOKED AND DRAINED

ONE HALF CUP HALVED CHERRY TOMATOES

ONE HALF CUP SLICED MUSHROOMS

TWO TABLESPOONS BUTTER OR MARGARINE

TWO TABLESPOONS ALL PURPOSE FLOUR

ONE HALF TEASPOON SALT

DASH WHITE PEPPER

ONE AND ONE QUARTER CUPS MILK

ONE SLIGHTLY BEATEN EGG YOLK

ONE QUARTER CUP DRY WHITE WINE

ONE CUP SOFT BREAD CRUMBS (ONE AND ONE
HALF SLICES BREAD)

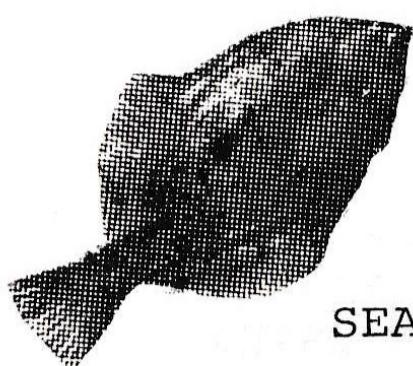
ONE QUARTER CUP GRATED PARMESAN CHEESE



IN COVERED MEDIUM SKILLET, POACH SOLE FILLETS IN THE ONE HALF CUP WINE FOR TWO TO THREE MINUTES OR TILL FISH FLAKES EASILY WITH FORK. DRAIN AND ARRANGE IN TEN BY SIX BY ONE AND THREE QUARTER INCH BAKING DISH; SEASON WITH A LITTLE SALT. TOP WITH ASPARAGUS, CHERRY TOMATOES, AND MUSHROOMS. IN SMALL SAUCEPAN, MELT BUTTER OR MARGARINE.

STIR IN FLOUR, SALT, AND PEPPER. STIR IN MILK; COOK, STIRRING CONSTANTLY, TILL MIXTURE THICKENS AND BUBBLES. STIR IN SMALL AMOUNT OF HOT MIXTURE INTO EGG YOLK. RETURN ALL TO SAUCEPAN; COOK AND STIR TILL MIXTURE RETURNS TO BOILING. REMOVE FROM HEAT; STIR IN THE REMAINING WINE. POUR EVENLY OVER FILLETS AND VEGETABLES IN BAKING DISH. COMBINE THE BREAD CRUMBS AND PARMESAN CHEESE. SPRINKLE EVENLY OVER ALL. BAKE, UNCOVERED, IN THREE HUNDRED AND FIFTY DEGREE OVEN FOR THIRTY MINUTES. MAKES FOUR SERVINGS.





SEA FOOD POTPOURRI

J CORBETT

GREASE 2 QT. CASSEROLE

HARD COOK 3 EGGS

MEANWHILE, COMBINE GENTLY WITH A FORK;

1 CUP (7 OZ) CAN, DRAINED) TUNA FISH
1 CUP (6-7 OZ) CAN, DRAINED) CRAB MEAT
STIFF BONY TISSUE REMOVED
2/3 CUP (5 OZ CAN) DRAINED) SHRIMP, BLACK
VEINS REMOVED AND SHRIMP CUT IN HALF

GRATE AND SET ASIDE:

4 OZ CHEDDAR CHEESE (1 CUP, GRATED)

PREPARE

2 CUPS THIN WHITE SAUCE
COOL SLIGHTLY. ADD GRATED CHEESE ALL AT
ONCE. STIR RAPIDLY UNTIL CHEESE IS MELTED.

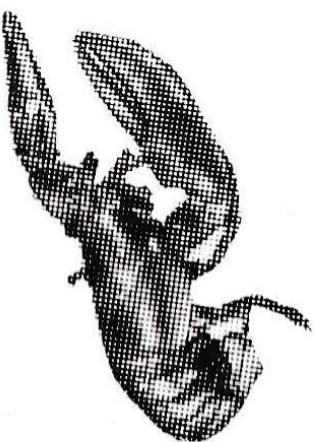
BLEND IN

3 TB. FINELY CHOPPED CHIVES
10 RIPE OLIVES, PITTED AND SLICED.

ARRANGE ONE-HALF OF SEA FOOD IN CASSEROLE
SLICE EGGS AND ARRANGE ONE-HALF OF THE SLICES
ON SEA FOOD. ADD ONE-HALF THE SAUCE. ADD IN
ORDER, THE REST OF SEA FOOD THEN EGGS.
COVER THE REMAINING SAUCE AND 1/2 CUP
COARSELY CRUSHED POTATO CHIPS

BAKE AT 350 DEGREES 20-25 MINUTES UNTIL BROWNS

SERVES EIGHT



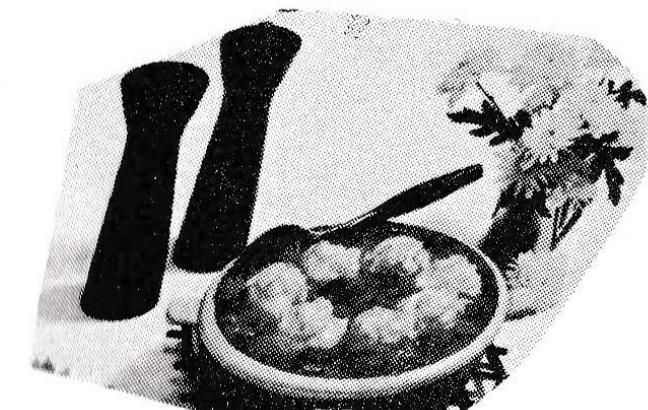
SHRIMP CREOLE

KATHLEEN FLEMMING

2 CUPS RAW SHRIMP, SHELLLED AND DEVEINED
2 TABLESPOONS BUTTER
2 TABLESPOONS OIL
4 MUSHROOMS, FINELY SLICED
2 TABLESPOONS MARSALA WINE
1 TABLESPOON MIXED FINELY CHOPPED RED & GREEN
PEPPER
1/4 TEASPOON TOMATOE PASTE
1/4 TEASPOON MEAT GLAZE
1 CUP LIGHT CREAM
2 TABLESPOONS SOUR CREAM
SALT, CAYENNE PEPPER TO TASTE
1/2 TEASPOON DRIED RED CHILI PEPPER
2 ONION, SLICED

TOSS THE SHRIMP IN 1 TABLESPOON FOAMING BUTTER
AND 2 TABLESPOONS OIL FOR 1 or 2 MINUTES.
REMOVE, ADD 1 TABLESPOON BUTTER AND THE MUSH-
ROOMS. COOK BRISKLY FOR A COUPLE OF MINUTES,
THEN ADD THE MARSALA AND CHOPPED PEPPERS.
COOK UNTIL THE LIQUID IS REDUCED. ADD A
LITTLE MORE BUTTER, IF NECESSARY, AND STIR IN
THE TOMATOE PASTE AND MEAT GLAZE. MIX IN,
VERY SLOWLY, THE CREAM SOUR CREAM AND SEASONINGS
REPLACE SHRIMP WITH THE ONIONS, WHICH HAVE
BEEN COOKED IN BUTTER UNTIL BROWN AND CRISP.
SIMMER VERY SLOWLY UNTIL SAUCE IS HEATED THROUGH
AND SHRIMP IS PINK.

SERVE ON A BED OF HOT COOKED RICE. SERVES 4



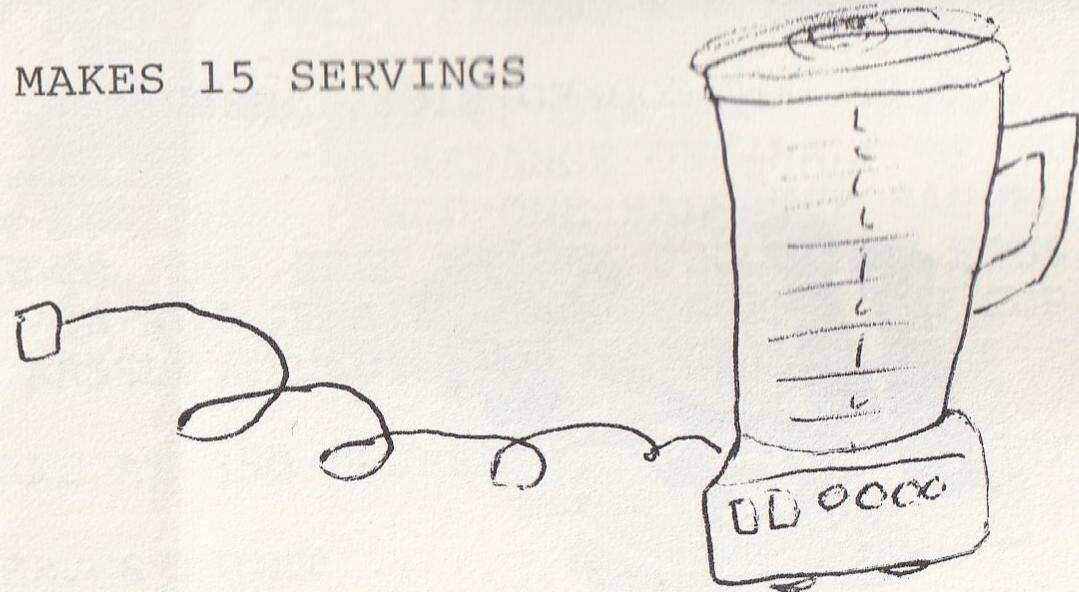
MIXER-MADE MEAT LOAF

TWO EGGS
ONE (10 1/2 OZ) CAN TOMATO PUREE
ONE C. WATER
SIX SLICES BREAD
ONE QUARTER C. DRIED OR FRESH MINCED ONION
FOUR TSP. SALT
ONE HALF TSP PEPPER
TWO TSP WORCESTERSHIRE SAUCE
THREE LBS. LEAN GROUND BEEF

BEAT EGGS UNTIL FROTHY IN LARGE BOWL OF ELECTRIC MIXER. REDUCE SPEED TO VERY LOW: BLEND IN TOMATO PUREE AND WATER. TEAR BREAD INTO PIECES AND GRADUALLY DROP INTO TURNING MIXER BOWL: MIX THOROUGHLY. ADD ONION AND SEASONINGS.

SLOWLY ADD BEEF. IF MIXTURE CLIMBS BEATERS BEFORE ALL BEEF IS ADDED, ADD WATER, A TBS. AT A TIME. SHAPE INTO A LOAF IN A 13x9x2" BAKING PAN. BAKE IN SLOW OVEN (300°) 1 1/4 HOURS, OR UNTIL PINK COLOR IN CENTER DISAPPEARS.

MAKES 15 SERVINGS

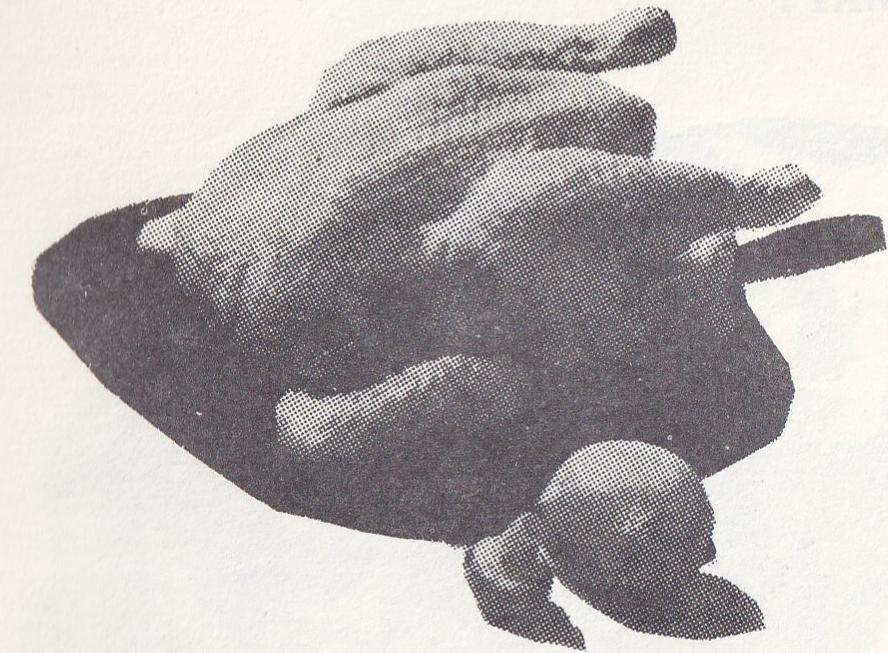


GLAZED CHICKEN

KATHLEEN FLEMMING

1 BOTTLE (8 oz.) CREAMY RUSSIAN DRESSING
1 ENVELOPE ONION SOUP MIX
1 JAR (10 oz.) APRICOT PRESERVES
1 CHICKEN (about 3 lbs.) CUT UP

MIX THE FIRST THREE INGREDIENTS AND POUR MOST OF THE MIXTURE OVER CHICKEN. PACK THE CHICKEN TIGHTLY IN A 13" x 9" x 2" BAKING PAN AND BAKE IN PREHEATED 350 DEGREE OVEN FOR ONE HOUR OR UNTIL TENDER, BASTING EVERY 15 MINUTES WITH REMAINING SAUCE.



BOILED CORNED BEEF

KATHLEEN FLEMMING

6 LB. CORNED BEEF
1 CARROT
1 ONION
VINEGAR
BUTTER

SOAK THE MEAT ONE HOUR IN COLD WATER. DRAIN, PUT INTO A POT WITH CARROT & ONION, USING ENOUGH COLD WATER TO COVER WELL. ADD TO EACH QUART OF WATER ONE TEASPOON OF VINEGAR. SIMMER UNTIL TENDER. THIRTY TO FORTY MINUTES TO THE POUND IS A FAIR ALLOWANCE OF TIME. LET IT REMAIN IN THE LIQUID TWENTY MINUTES AFTER IT IS DONE. THEN DRAIN AND SERVE. BUTTER RUBBED OVER THE MEAT JUST BEFORE SERVING IMPROVES THE CORNED BEEF PREPARED IN THIS WAY.



QUICK CASSOULET

E. INGRAM

2 PACKAGES ITALIAN SAUSAGES - SWEET
2 CANS CANNELLINI BEANS
3 1/2 CUPS CAN OR 2 SMALL CANS TOMATOES
1 GREEN PEPPER (CHOPPED)
SALT AND PEPPER TO TASTE
DASH OF TABASCO

TAKE SAUSAGE FROM CASING AND FORM INTO SMALL BALLS. BROWN WITH CHOPPED ONION. PUT IN OTHER INGREDIENTS AND SIMMER ABOUT AN HOUR. SERVE WITH BREAD STICKS AND GREEN SALAD.

SERVES ABOUT SIX.



PERSIAN CHICKEN

B. SMITH

SLICE: 1 MEDIUM ONION
1 SMALL GREEN PEPPER
1 PIMENTO

COOK: IN 2 TB. OIL, UNTIL TENDER

COMBINE: WITH 1 CAN OF UNDILUTED
CELERY OR MUSHROOM SOUP AND 8 OZ.
CHOPPED OLIVES. SERVE ON TOAST.
ENJOY!!! ENJOY!!!



HINT!

TOUGHEN YOUR SILK STOCKINGS SO THEY
WILL LAST TWICE AS LONG BY RUBBING A
CAKE OF PARAFFIN OVER THOSE SPOTS
THAT ARE MOST LIKELY TO WEAR

TEXAS HASH

B. SMITH

2 CUPS SLICED ONION
3 TBS. FAT
1 LB. GROUND CHUCK
1 NO. 2 CAN TOMATOES (2 1/2 CUPS)
1/2 CUP UNCOOKED RICE
1 TBS. SALT

COOK ONION IN FAT UNTIL SOFT AND YELLOW
ADD MEAT AND BROWN
ADD REMAINING INGREDIENTS
POUR INTO OILED CASSEROLE
BAKE AT 350 DEGREES FOR 1 HOUR



MEAT SOUFFLÉ

1 CUP COLD MEAT
2 TB. BUTTER
2 TB. FLOUR
1 CUP COLD MILK
2 EGGS SEPARATED
SALT & PEPPER TO TASTE

ADD THE FLOUR TO MELTED BUTTER AND STIR UNTIL BROWNED. GRADUALLY ADD COLD MILK. STIR UNTIL IT BOILS. ADD SALT, PEPPER TO MEAT; BOIL. ADD BEATEN EGG YOLKS. COOK A FEW MINUTES AND SET TO COOL. FOLD IN BEATEN EGG WHITES WHEN MIXTURE IS COLD. TURN INTO A BUTTERED DISH AND BAKE IN MODERATE OVEN 20 MINUTES. SERVE IMMEDIATELY WITH A LITTLE NUTMEG SPRINKLED ON TOP

MRS. J. TWOMEY



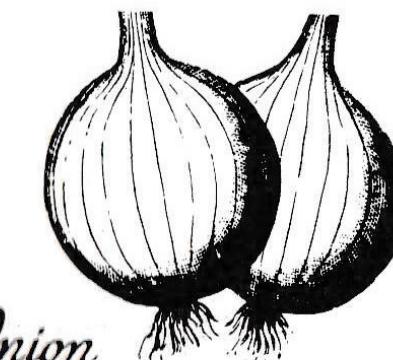
QUICK SAUERBRAUTEN

T. HUST

1-4 TO 5 LBS. POT ROAST (CHUCK OR RUMP, CROSS RIB)
1/4 CUP VEGETABLE OIL
1/2 CUP CHOPPED ONION
2 TSP SALT
2 TBS. MIXED PICKLING SPICES
1 CUP RED WINE VINEGAR
3 CUPS WATER
1/2 CUP FIRMLY PACKED BROWN SUGAR
12 GINGERSNAPS CRUMBLED.

BROWN POT ROAST SLOWLY ON ALL SIDES IN OIL IN HEAVY KETTLE ON DUTCH OVEN POUR OFF EXCESS OIL. ADD NEXT 6 INGREDIENTS. SIMMER 3 to 4 HOURS OR UNTIL TENDER. REMOVE MEAT: KEEP WARM. STRAIN LIQUID LEFT IN KETTLE: MEASURE 4 CUPS ADD GINGERSNAPS. COOK AND STIR UNTIL SMOOTH AND SLIGHTLY THICKENED. (IF A THICKER GRAVY IS DESIRED STIR IN 3 TBS FLOUR BLENDED WITH 1/3 CUP COLD WATER) COOK STIRRING AFTER 5 MINUTES OR SO.

SMILE! GOD LOVES YOU



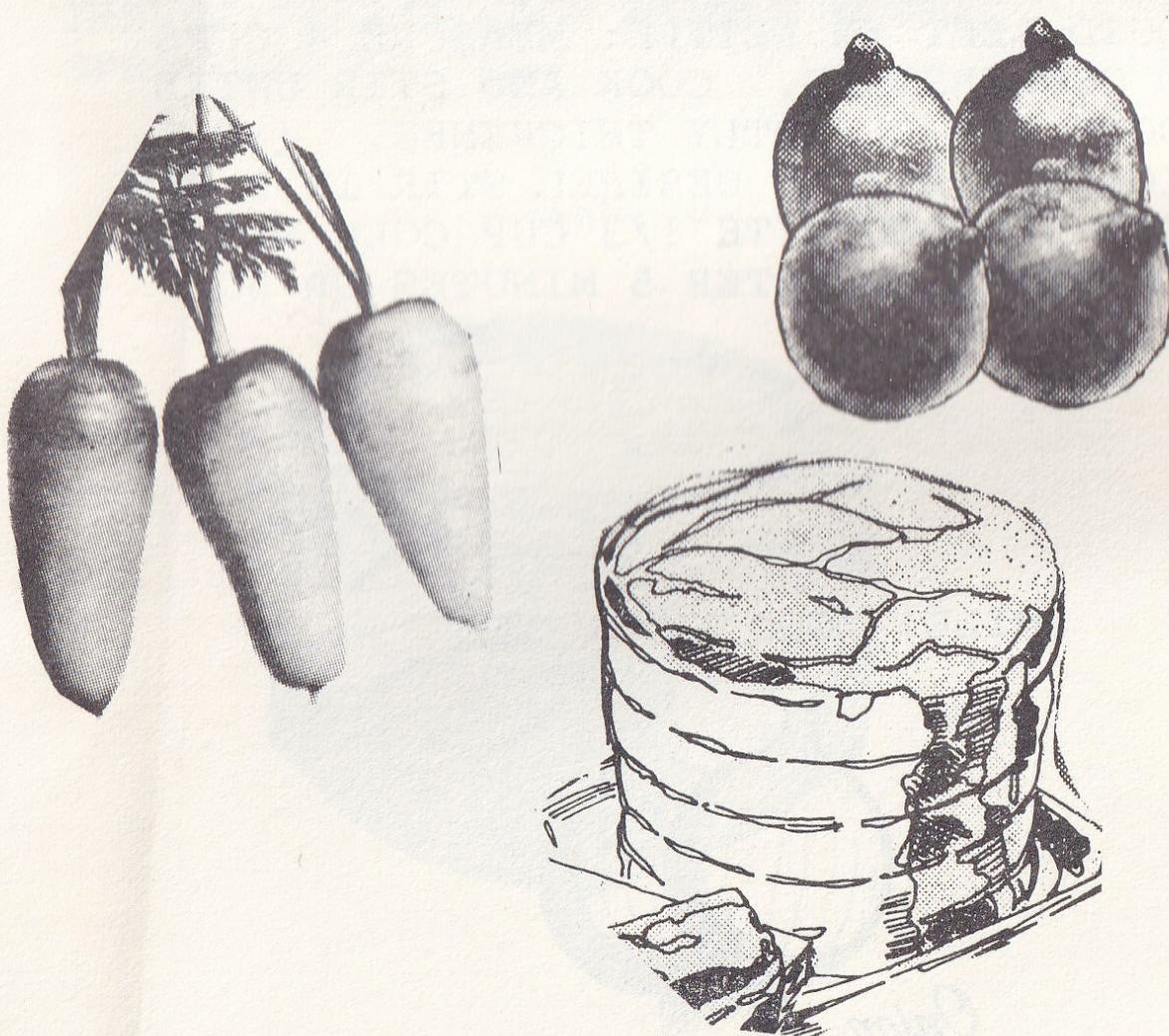
Onion

HUNGARIAN POT ROAST

B. SMITH

2 LBS. STEW BEEF---CUT UP
1/4 LB. SALT PORK, DICED AND BROWNED
6 MEDIUM ONIONS---CUT UP
2 CLOVES-GARLIC-CUT UP
2 BUNCHES MEDIUM SIZED CARROTS-CUT UP
1 MEDIUM CAN TOMATOES
1 MEDIUM CAN PEAS
2 TBS. SALT, BLACK PEPPER, AND PAPRIKA
TO TASTE
1 TBS. NUTMEG
6 WHOLE CLOVES
1/2 BAY LEAF

MIX ALL TOGETHER AND SIMMER 4 HOURS
SERVE WITH RICE OR MASHED POTATOES



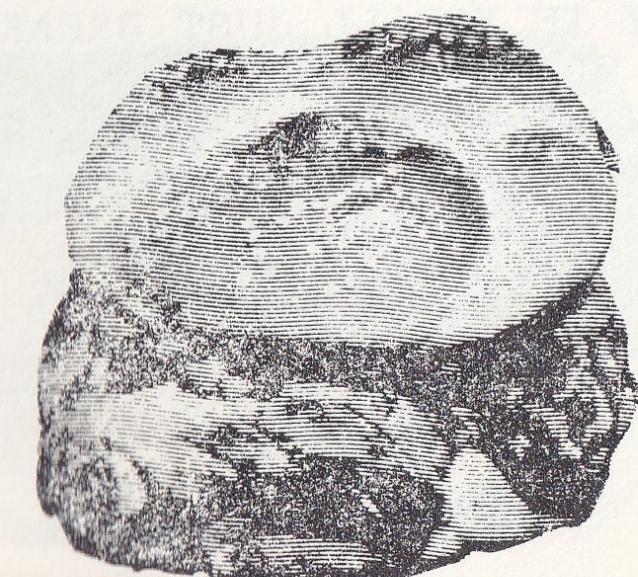
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STUFFED HAM ROLLS

KATHLEEN FLEMMING

1/2 CUP PRECOOKED RICE
1/2 " CHOPPED SALTED PEANUTS
1/2 " DICED CELERY
2 TBS CHOPPED ONION
1/4 CUP BUTTER
1/2 CUP WATER
8 SLICES BOILED HAM, 1/8 INCH THICK
2 CUPS MILK
1 3/4-oz. ENVELOPE MUSHROOM SOUP MIX
1/2 CUP WHITE COOKING WINE (OR MILK IF
DESIRED)

SAUTE RICE, PEANUTS, CELERY AND ONION IN
BUTTER UNTIL ONION IS TRANSPARENT. ADD WATER
AND BRING TO A BOIL. COVER. REMOVE FROM
HEAT. LET STAND 10 MINUTES. SPREAD 2
HEAPING TABLESPOONS OF RICE MIXTURE ON ONE END
OF EACH HAM SLICE. ROLL UP AND PLACE, SEAM
SIDE DOWN, IN SHALLOW TWO-QUART CASSEROLE.
COMBINE MILK AND SOUP MIXTURE: COOK, STIRRING
CONSTANTLY UNTIL MIXTURE COMES TO BOIL.
STIR IN WINE (OR ADDITIONAL MILK) AS
DESIRED. POUR OVER HAM ROLLS. BAKE AT 425
DEGREES UNTIL HOT AND LIGHTLY BROWNED, 15
TO 20 MINUTES. MAKES FOUR SERVINGS.



43

OVEN BEEF STEW

G. MUNSON

2 LBS BEEF STEW MEAT
4 CARROTS (CUT UP)
4 PIECES CELERY (CUT UP)
1 LARGE ONION-SALT AND PEPPER TO TASTE
3 LARGE POTATOES 4 TSB INSTANT TAPIOCA
1 CAN V-8 JUICE (12 oz)

MAKE LAYERS OF MEAT THEN VEGETABLES
OVER MEAT

SPRINKEL TAPIOCA OVER ALL POUR V-8
JUICE OVER ALL. COVER, AND PUT IN OVEN
350 DEGREES FOR 2 1/2 HOURS

SERVES SIX PEOPLE

HINT!

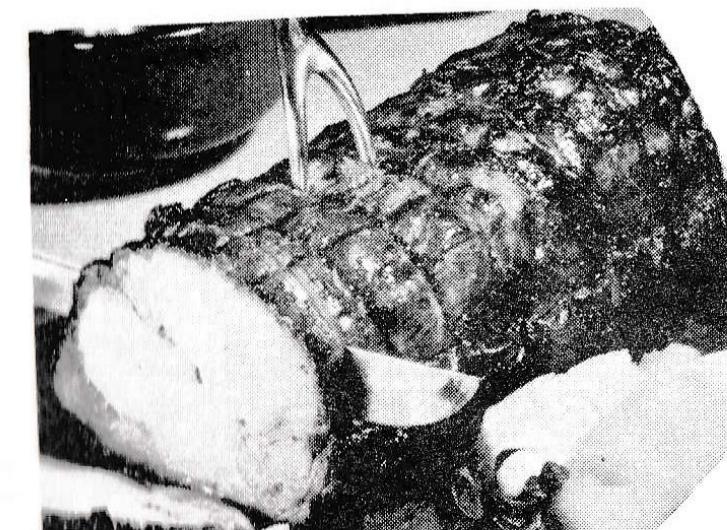
SEPARATING THE WHITE OF AN EGG FROM THE
YOKE IS EASY IF YOU'LL JUST BREAK THE
EGG INTO AN ORDINARY FUNNEL. THE WHITE
RUNS THROUGH, LEAVING THE YOLK, UNBROKEN
IN THE FUNNEL

PORK ROLL

TESSIE HUST

1 PORK ROLL
1 LB. CHOPMEAT
1 CAN TOMATOES
2 GREEN PEPPERS
1/2 LB. PARMESAN CHEESE
BREAD CRUMBS

SPLIT THE PORK ROLL LAY FIRST CHOPMEAT
THEN TOMATOES AND PEPPERS, PUT CHEESE
AND THEN BREADCRUMBS.
BAKE ABOUT 1 HOUR



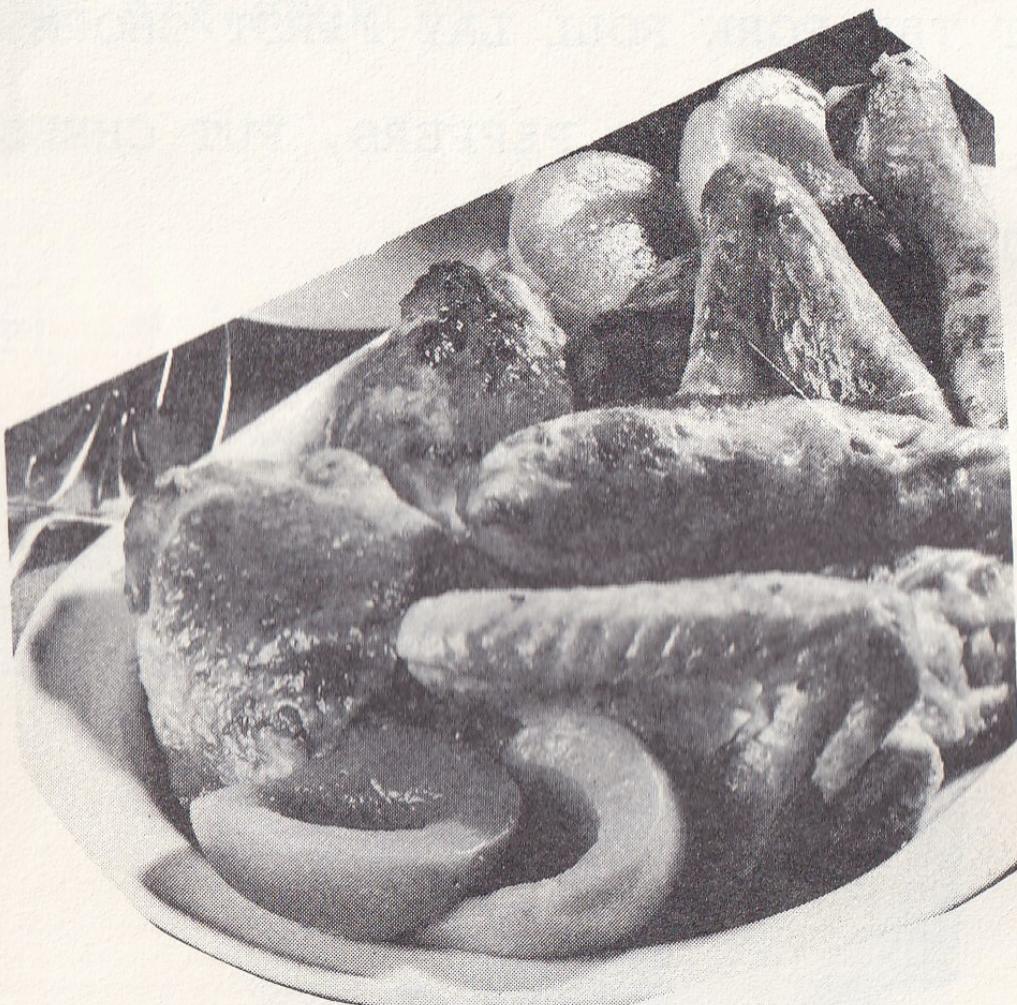
BROILED HALF OR QUARTERED
CHICKEN ALA DRESSING

H. RYAN

CUT ONE THREE POUND BROILER INTO QUARTERS OR HALF IF YOU LIKE LARGER PORTIONS. PLACE UNDER BROILER UNTIL NICELY BROWNED ON BOTH SIDES. MAKE A DRESSING OF FOUR TO SIX SLICES OF TOASTED BREAD CUT INTO CUBES

ADD ONE MEDIUM MINCED ONION
ONE HALF CUP CUBED CELERY
HOT WATER TO MAKE A SOFT BUT NOT WATERY DRESSING

ADD ONE BEATEN EGG AND POULTRY SEASONING TO TASTE (ABOUT ONE TEASP)
MIX ALTOGETHER AND PLACE ON THE CAVITY SIDE OF THE CHICKEN PLACE IN A BAKING PAN AND BAKE UNTIL DONE



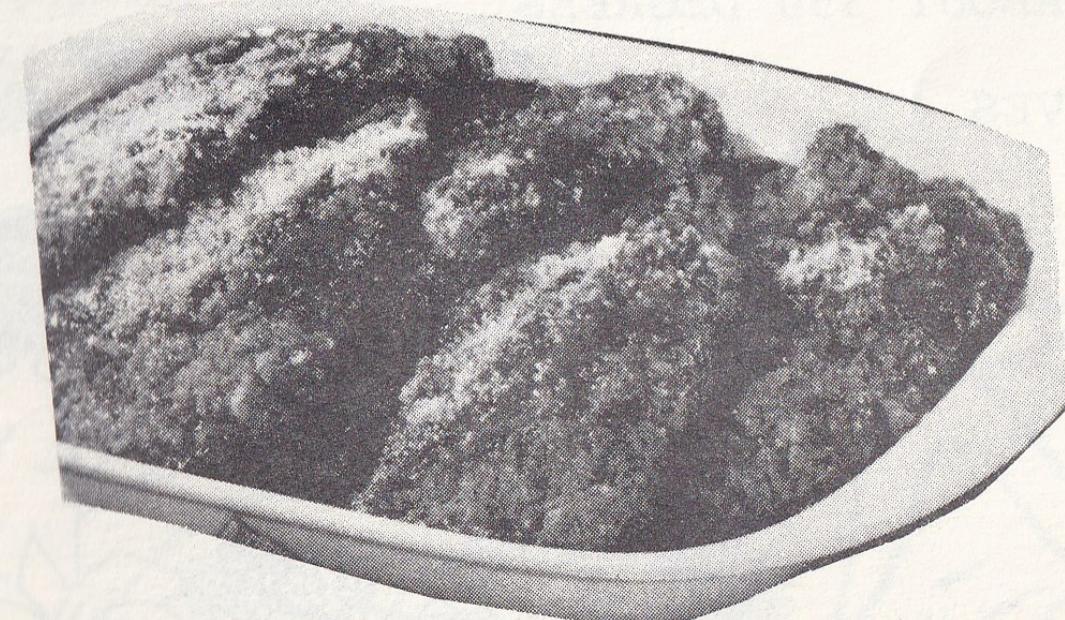
PORK CHOPS WITH DRESSING

H. RYAN

BROWN FOUR OR SIX LEAN PORK CHOPS IN OIL
PLACE IN BAKING DISH AND MAKE A DRESSING
COVERING EACH CHOP. BAKE UNTIL DONE.

DRESSING: FOUR TO SIX SLICES OF BREAD
TOASTED AND CUT INTO CUBES

ONE HALF CUP DICED CELERY
ONE HALF CUP DICED ONION
PARSLEY (OPTIONAL)
HOT WATER TO MOISTEN BUT NOT TOO WET
ADD ONE BEATEN EGG AND POULTRY SEASONING
TO TASTE (ABOUT ONE TSP FULL)



VEAL IN SOUR CREAM

TWO LBS. VEAL
TWO TBS. BUTTER
THREE TBS. WATER
TWO TBS. FLOUR
1 CUP SOUR CREAM
1/2 CUP MUSHROOMS
ONE TBS. ONION JUICE
SALT AND PAPRIKA

CUT VEAL IN TWO INCH SQUARES. BROWN IN BUTTER AND REMOVE TO CASSEROLE

IN SKILLET USED FOR BROWNING, BLEND WATER, FLOUR AND PAPRIKA TO A PASTE. ADD SOUR CREAM SLOWLY, STIRRING CONSTANTLY OVER LOW FLAME UNTIL THICK.

REMOVE FROM FLAME ADD MUSHROOMS AND SALT AND ONION JUICE.

POUR OVER VEAL, COVER AND BAKE ONE HOUR AT ABOUT 350 DEGREES

SERVES 4



"Will this obligate me in any way?"

EASY HAMBURGER QUICKIE

ONE UNBAKED NINE INCH PASTRY SHELL
HALF POUND GROUND BEEF
HALF CUP HELLMANS MAYONNAISE
HALF CUP MILK
ONE TBS. ARGO CORNSTARCH
ONE AND ONE HALF CUPS (ONE HALF POUND) CHOPPED CHEDDAR OR SWISS CHEESE
ONE THIRD CUP GREEN ONION
DASH PEPPER

BROWN MEAT IN SKILLET OVER MEDIUM HEAT. DRAIN FAT AND SET ASIDE
BLEND NEXT FOUR INGREDIENTS UNTIL SMOOTH
STIR IN MEAT CHEESE, ONION AND PEPPER
TURN INTO PASTRY SHELL
BAKE IN 350 DEGREE OVEN 35 to 40 MINUTES
OR UNTIL GOLDEN BROWN AND KNIFE INSERTED IN CENTER COMES OUT CLEAN

SERVES SIX TO EIGHT



QUICKIE CHILI BEAN TACOS

ONE POUND GROUND BEEF
ONE HALF C. CHOPPED GREEN PEPPER
ONE C. CHOPPED ONION
ONE (ONE-POUND) CAN RED KIDNEY BEANS DRAINED
ONE TBS. CHILI POWDER
ONE HALF CUP HELMANN'S REAL MAYONNAISE
SHREDDED LETTUCE
SIX ENGLISH MUFFINS SPLIT AND TOASTED
CHEDDAR CHEESE, SHREDDED

BROWN FIRST THREE INGREDIENTS IN SKILLET
DRAIN FAT AND ADD BEANS
STIR IN CHILI POWDER
THEN MAYONNAISE
HEAT OVER LOW HEAT UNTIL JUST HOT
ARRANGE LETTUCE OVER MUFFINS
SPOON ON THE MEAT MIXTURE
SPRINKLE WITH CHEESE

THE WIFE OF A GROCER FRIEND OF OURS
IS GETTING A DIVORCE ON THE GROUNDS
THAT HE WAS TOO ACTIVE IN CONSUMER AFFAIRS

MEAT PIZZA

PAT PIUS

1 LB BEEF GROUND
1/2 CUP FINE BREADCRUMBS
1 SMALL CAN EVAPORATED MILK
DASH GARLIC SALT, MIX ALL PUT IN 9 INCH
PIE PLATE, SHAPE IN PLATE LIKE PIE CRUST,
SPREAD 1 SMALL CAN TOMATOE PASTE 1 CAN
MUSHROOMS 1/2 LB. GRATED CHEDDER CHEESE
DASH OREGANO AND SPRINKLE PARMESAN CHEESE
ON TOP BAKE IN OVEN 350 DEGREES



PERLUE RICE

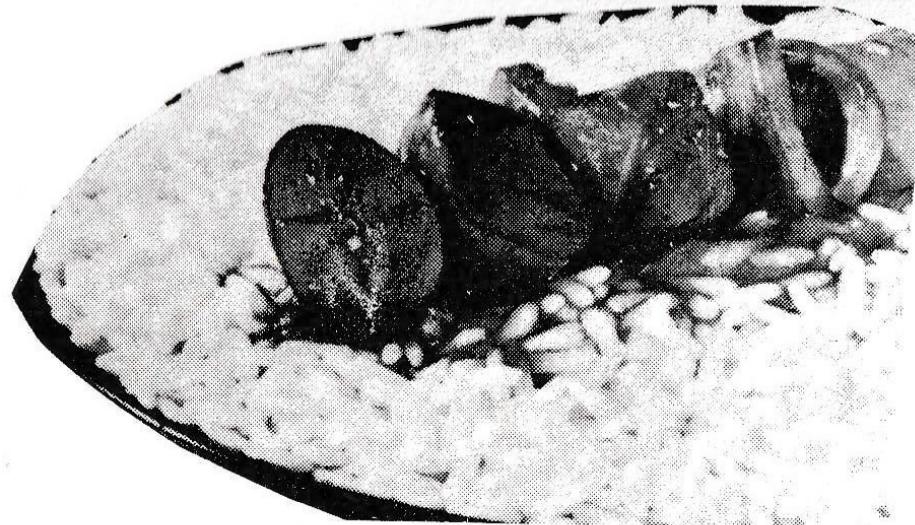
COMBINE-THREE C. BOILING WATER
AND ONE CAN TOMATO PASTE
ADD TWO C. RICE-WELL WASHED
FOUR SMALL ONIONS-CHOPPED
ONE TSP. SALT
ONE QUARTER TSP. BLACK PEPPER
ONE POUND BEEF-ROUND OR CHUCK
(CUT IN ONE INCH CUBES)
ONE HALF LB. HAM

SIMMER OVER A LOW FLAME UNTIL RICE IS
FLUFFY AND QUITE DRY.

WHILE RICE IS COOKING, WASH:
ONE FRYING CHICKEN-CUT-UP
SEASON WITH SALT AND PEPPER
ALLOW TO STAND FOR 15 MIN.
THEN-FRY CHICKEN ON ALL SIDES
IN-HOT OIL OR SHORTENING UNTIL GOLDEN-

SPOON THE RICE INTO A LARGE CASSEROLE
OR HEAT PROOF SERVING DISH-
ARRANGE THE CHICKEN BETWEEN THE MOUNDS
OF RICE.
SCATTER ONE CAN DRAINED PEAS
OR- ONE PKG. FROZEN PEAS OVER TOP-

COVER AND COOK 10-15 MIN. IN 400 DEGREE OVEN

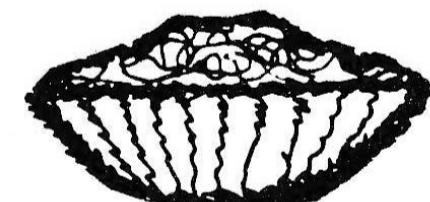


SPINACH SALAD

KATHLEEN FLEMMING

1 LB. SPINACH
4 SLICES BACON
2 TEASPOONS SALT
1 TEASPOON PEPPER
1 SMALL WHITE ONION, FINELY MINCED
6 TABLESPOONS WHITE WINE VINEGAR

CUT OFF THE STEMS OF THE SPINACH, WASH LEAVES
WELL AND DRAIN IN A COLANDER, THEN CHOP THEM
UP. COOK THE BACON IN A SMALL SKILLET UNTIL
BROWNED AND CRISP. REMOVE, DRAIN ON PAPER
TOWELS AND CRUMBLE. ADD BACON TO THE SPINACH
WITH THE MINCED ONION, SALT AND PEPPER. ADD
THE VINEGAR TO THE BACON FAT, BRING TO A BOIL,
STIR WELL AND POUR OVER THE SPINACH. SERVE
IMMEDIATELY, WHILE THE SPINACH IS STILL CRISP.
SERVES 4



STONE CRABS

ROBERTO

BOIL IN SALTED WATER.
CRACK THE SHELL IN MANY PLACES SO THE MEAT
CAN EASILY BE REMOVED.
SERVE HOT OR COLD WITH LIME JUICE.

STUFFED IRISH POTATOES

ROBERTO

BOIL LARGE SIZE POTATOES IN THEIR SKIN.
WHEN SOFT, PEEL AND LAY ASIDE UNTIL COOL
ENOUGH TO HANDLE, THEN SCOOP CENTER AND
STUFF WITH PICADILLO. DIP IN SLIGHTLY
BEATEN EGGS AND THEN FLOUR VERY LIGHTLY
AND FRY. KEEP TURNING UNTIL THEY ARE ALL
LIGHTLY BROWNED, AND SERVE IMMEDIATELY.



BOILED DINNER, FRENCH-STYLE

P. PIUS

1/4 CUP SALAD OIL
1 (3 LB.) BROILER-FRYER CHICKEN CUT
INTO PIECES
2 LBS. STEW BEEF, 2 INCH PIECES
FRY: UNTIL BROWNED
THREE CANS (10 1/2 OZ. EA)
BEEF BROTH
2 CUPS WATER
TWELVE PEPPERCORNS, COARSELY CRACKED
4 WHOLE CLOVES
4 CLOVES GARLIC, CRUSHED
2 BAY LEAVES
PARSLEY SPRIGS

SIMMER: ONE HOUR
SIMMER: TWENTY MINUTES MORE
ONE POUND CARROTS, PEELED, THREE-INCH
PIECES
EIGHTEEN SMALL WHITE ONIONS
SIX LEEKS, WASHED AND TRIMMED
SIX STALKS CELERY, TWO INCH PIECES
ONE-HALF POUND POLISH SAUSAGE (KIELBASA)
ONE-INCH PIECES

SIMMER: FORTY-FIVE MINUTES OR UNTIL TENDER
CHOPPED PARSLEY

IN LARGE KETTLE, HEAT OIL. FRY CHICKEN A
FEW PIECES AT A TIME, UNTIL GOLDEN. REMOVE
AND SET ASIDE. COMBINE IN KETTLE, BROTH,
WATER, PEPPERCORNS, CLOVES, GARLIC,
BAY LEAVES AND PARSLEY SPRIGS. BRING
TO A BOIL. RETURN BEEF, COVER AND SIMMER
ONE HOUR OR UNTIL JUST TENDER. ADD
CHICKEN, SIMMER 20 MINUTES MORE. REMOVE
BEEF AND CHICKEN, STRAIN BROTH. RETURN
ALL TO KETTLE. ADD CARROTS, ONIONS, LEEKS
CELERY AND SAUSAGE. SIMMER 45 MINUTES,
OR UNTIL TENDER. AT SERVING, REMOVE MEAT
& VEGETABLES WITH SLOTTED SPOON. SERVE BROTH
IN SOUP BOWLS IF DESIRED. SPRINKLE ALL WITH
CHOPPED PARSLEY. SERVES SIX

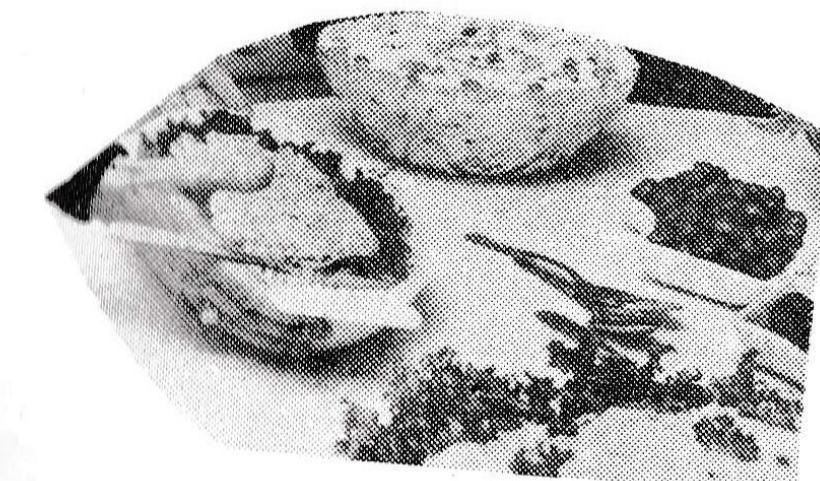
NEW YEARS' HERING SALAD

TESSIE HUST

4 SALT HERRINGS (FRESHENED IN COLD WATER)
2 APPLES PEELED, CUT INTO COARSE PIECES
1 SMALL ONION, DICED
ADD DRESSING
1/2 CUP VINEGAR, DILUTED WITH WATER
1/2 TEASPOON CELERY SALT
2 TABLESPOONS PARSLEY, CHOPPED
SALT AND PEPPER TO TASTE

SKIN FILLED AND CUT HERRING INTO PIECES.
ADD APPLES, ONIONS AND DRESSING. LET
MARINATE FOR SEVERAL HOURS. GARNISH WITH
PARSLEY AND RED BEETS, CUT IN CUBES.
IF HERRING HAS ROE OR MILT, WHIP INTO
DRESSING.

HERRING SALAD IS EATEN ON NEW YEARS' EVE
TO BRING GOOD LUCK ALL YEAR 'ROUND.



COLE SLAW

PAT PIUS

4 CUPS CABBAGE SLICED THIN

1 SMALL GREEN PEPPER (GRATED)

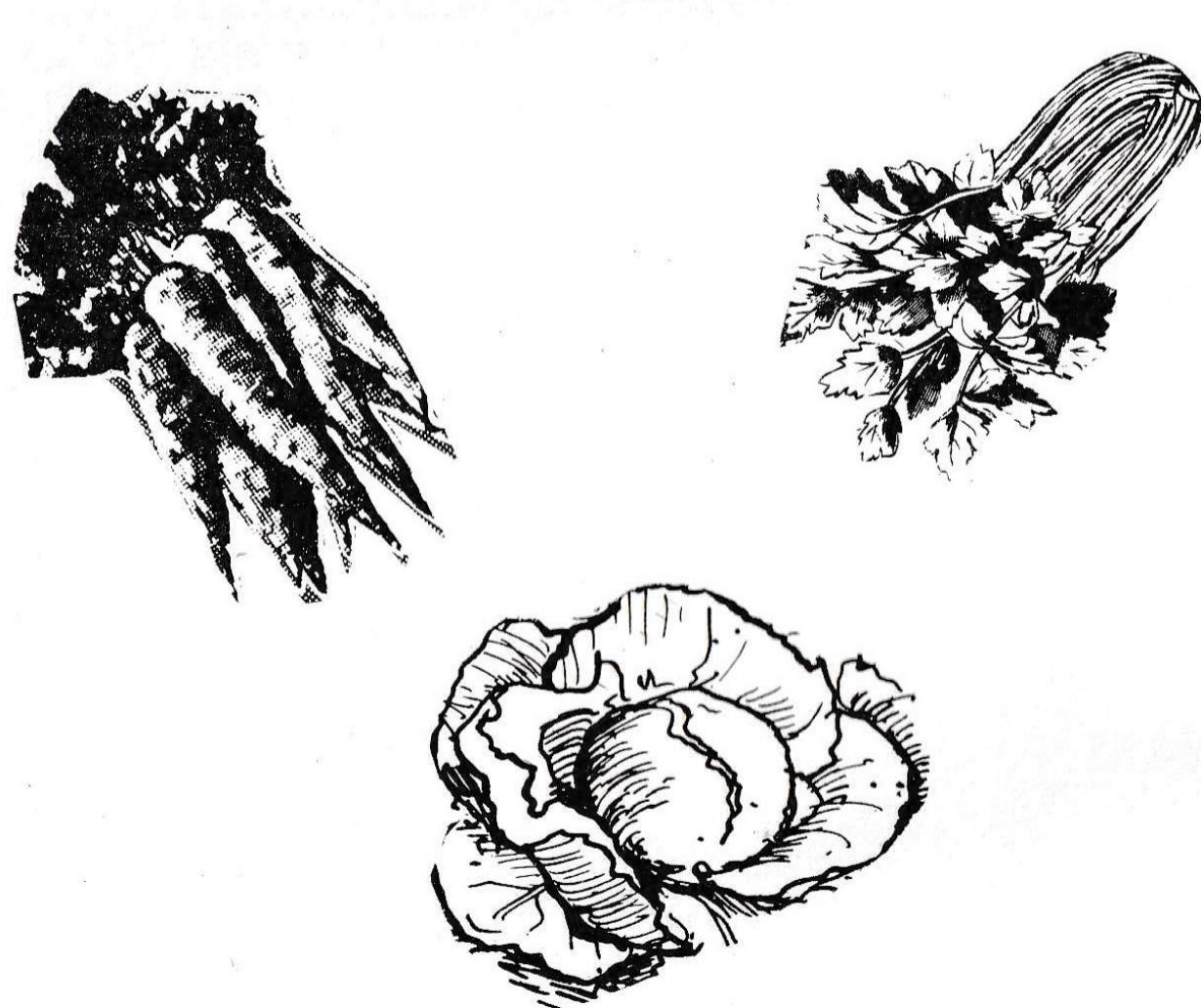
1/2 CUP RAISINS (WHITE)

1 LARGE CARROT GRATED

2 RED, TART APPLES, CHOPPED

MIX WELL ADD 1 t. SALT, VINEGAR AND

MAYONNAISE TO YOUR TASTE.



HOT DOG POTATO SALAD

TWO QUARTS (ABOUT FOUR POUNDS) DICED
COOKED POTATOES

ONE POUND COOKED FRANKFURTERS, SLICED

ONE HALF CUP CHOPPED CELERY

ONE HALF CUP COARSLY SHREDDED CARROT

ONE HALF CUP CHOPPED GREEN PEPPER

ONE QUARTER CUP FINELY CHOPPED ONION

TWO TABLESPOONS CHOPPED PIMENTO

ONE CUP HELLMANN'S REAL MAYONNAISE

ONE QUARTER CUP VINEGAR

TWO TABLESPOONS PREPARED MUSTARD

ONE TABLESPOON SALT

ONE HALF TEASPOON PAPRIKA

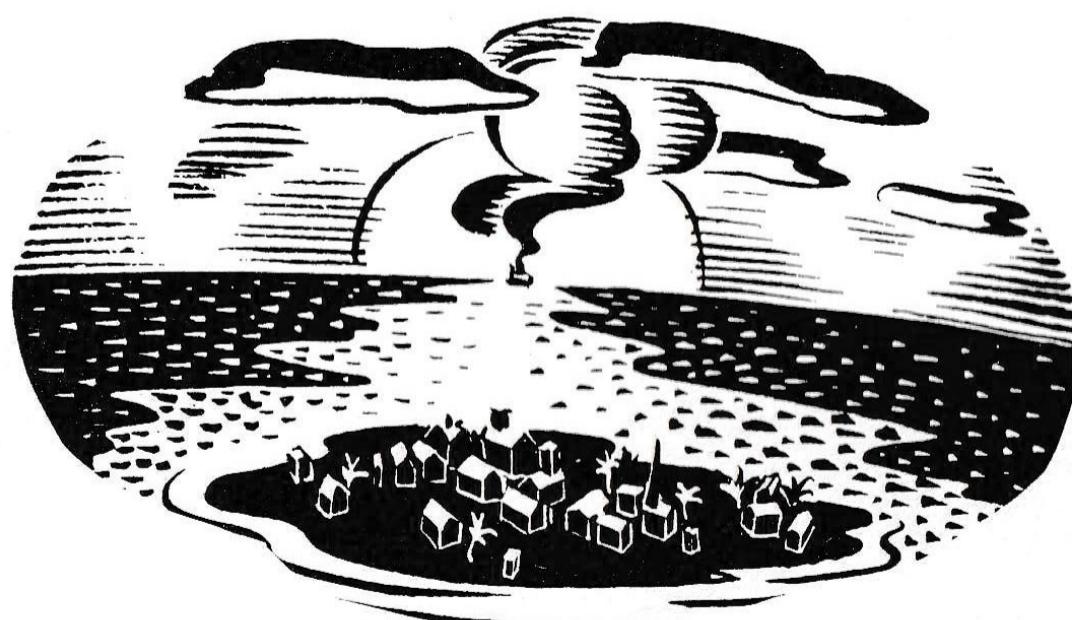
MIX ALL INGREDIENTS. CHILL. SERVES 8



CREAMY MACARONI SALMON SALAD

TWO CUPS COOKED MACARONI
TWO CUPS CHOPPED APPLE
ONE (SEVEN AND THREE QUARTER OUNCE) CAN
SALMON, DRAINED AND FLAKED
FOUR HARD COOKED EGGS, CHOPPED
ONE HALF CUP CHOPPED CARROT
ONE HALF CHOPPED CELERY (CUP)
ONE HALF PICKLE RELISH (CUP)
ONE TABLESPOON MINCED ONION
ONE TEASPOON SALT
ONE HALF TEASPOON PREPARED MUSTARD
THREE QUARTER CUP MAYONNAISE

COMBINE ALL INGREDIENTS. CHILL. SERVES 8



TUNA SALAD

B. SMITH

IN A LARGE BOWL, PUT:

1 CHOPPED ONION
2 STALKS CELERY-CHOPPED
2 TB. WINE VINEGAR
S/P MIX WELL

WHILE ABOVE INGREDIENTS ARE MARINATING:

COOK:

1 CUP ELBOW MACARONI
COOL
ADD TO ABOVE AND THEN ADD 1/2 CUP OF HELLMANS
MAYONNAISE

SHRIMP, CRAB, SALMON OR ANY OTHER SHELL FISH MAY
BE SUBSTITUTED IN PLACE OF TUNA.

IF DECORATIVE CANDLES BECOME SOILED, WIPE
GENTLY WITH ABSORBENT COTTON DIPPED IN
ALCOHOL.

POTATO SALAD

B. SMITH

COOK 3 LB. POTATO-COOL
PEEL AND SLICE
IN A LARGE BOWL PUT:
1 CHOPPED ONION
2 TB. WINE VINEGAR
P/S

NOW ADD POTATOES AND 3 CUT UP HARD COOKED EGGS.
ADD 1/2 CUP OF HELLMANS MAYONNAISE

SMALL PIECES OF SOAP ARE ANNOYING. RUN
HOT WATER OVER BOTH THE NEW CAKE AND OLD SMALL
PIECE, PRESS THEM TOGETHER, LET DRY AND
YOU'LL HAVE ONE SOLID CAKE.

COLD SLAW

B. SMITH

SHRED SMALL HEAD OF CABBAGE
IN LARGE BOWL PUT:
1 CHOPPED ONION
2 STALKS CELERY-CHOPPED
2 TB. WINE VINEGAR
1 TB. SUGAR-MIX WELL
ADD 1/2 CUP MAYONNAISE

DECORATE WITH RINGS OF RED AND GREEN PEPPER

TRY PEELING POTATOES, CARROTS AND TURNIPS
WITH A METAL SCOURING SPONGE WHILE HOLDING
THEM UNDER A RUNNING SPIGOT. IT'S EASIER
AND QUICKER.

CRAB-POTATO NIBBLERS

ONE TSP. INSTANT MINCED ONION
PACKAGED INSTANT MASHED POTATOES
(ENOUGH FOR TWO SERVINGS)
ONE AND ONE QUARTER TSP WORCESTERSHIRE SAUCE
ONE EIGTH TSP GARLIC POWDER
DASH WHITE PEPPER
ONE SEVEN AND ONE HALF OZ. CRAB MEAT, DRAINED,
FLAKED AND CARTILAGE REMOVED
* * *

ONE SLIGHTLY BEATEN EGG
ONE HALF CUP FINE DRY BREAD CRUMBS

ADD INSTANT ONION TO WATER CALLED FOR WHEN
PREPARING POTATOES ACCORDING TO PACKAGE
DIRECTIONS, AND USE TWO TABLESPOONS LESS
MILK THAN DIRECTIONS SPECIFY. STIR IN
WORCESTERSHIRE SAUCE, GARLIC POWDER, AND
PEPPER. ADD CRAB MEAT. SHAPE MIXTURE INTO
BITE-SIZED BALLS. DIP INTO BEATEN EGG,
THEN ROLL IN CRUMBS. FRY IN DEEP, HOT FAT
(375°) TILL GOLDEN BROWN, ABOUT ONE MINUTE.

DRAIN. MAKES 36 APPETIZERS

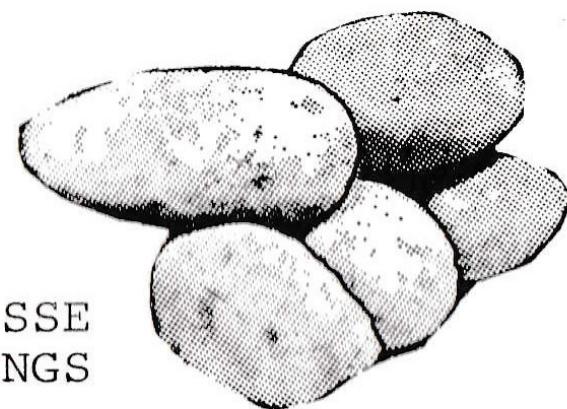
STUFFED EGGPLANT

CORBETT

1 LARGE EGGPLANT
1 EGG
1/2 CUP CHOPPED PEPPER
1/2 CUP CHOPPED ONION
1/2 CUP FINELY SLICED CELERY
6 CRISP CRACKERS (SQUARE ONES)
ROLLED INTO CRUMBS
1 MEDIUM TOMATOE
SALT & PEPPER

CUT EGGPLANT IN TWO LENGTHWISE
SCOOP OUT ALL OF CENTER
STEW UNTIL SOFT:
EGGPLANT CENTER
ONION
PEPPER
TOMATOE

REMOVE FROM STOVE AND ADD SLIGHTLY
BEATEN EGG, TO WHICH ONE TSP. OF WATER
HAS BEEN ADDED
ADD CHOPPED CELERY
PUT ALL ABOVE IN BOTH HALVES OF EGGPLANT
COVER WITH CRACKER CRUMBS
BUTTER TOP
ADD STRIPS OF RAW BACON
BAKE IN 350 DEGREE OVEN FOR 25 TO 30
MINUTES.



KARTOFFEL KLOESSE
POTATO DUMPLINGS

TESSIE HUST

2 LBS POTATOES (ABOUT 6 MEDIUM)
2 EGGS
2 TSP SALT
1/4 TSP NUTMEG
1 CUP FLOUR
1/2 CUP BREAD CRUMBS (CROUTONS)

BEFORE STARTING KLOESSE SLICE 2 ONIONS BROWN IN BUTTER. THEN BROWN CROUTONS. THESE ARE TO BE USED IN THE CENTER OF KLOESSE.

BOIL POTATOES IN JACKETS. REMOVE SKINS AND PUT THROUGH RICER. SPREAD ON TOWEL FOR A FEW HOURS TO DRY OUT THE MOISTURE.

PUT POTATOES IN A LARGE BOWL. SPRINKLE WITH SALT. MAKE A HOLLOW IN CENTER OF POTATOES AND ADD EGGS, FLOUR, BREAD CRUMBS NUTMEG. WORK THIS MIXTURE TOGETHER WITH A WOODEN SPOON. TAKE ABOUT 1/2 CUP OF MIXTURE IN HAND, FLATTEN IN THE CENTER, PLACE 2 CROUTONS AND SOME BROWN ONIONS, FORMING THE BALL. IF MIXTURE STICKS TO HANDS, USE ADDITIONAL FLOUR. BRING SALT WATER TO A BOIL IN A LARGE KETTLE. DROP THE KLOESSE IN. WHEN THEY COME TO THE SURFACE, ALLOW TO BOIL 3 to 5 MINUTES. DO NOT CROWD THE KLOESSE-COOK SEVERAL BATCHES INSTEAD. REMOVE WITH A WIRE SPOON. DO NOT OVERCOOK AS THE KLOESSE WILL FALL APART. PLACE ON PLATTER AND SERVE WITH BROWN BREAD CRUMBS.



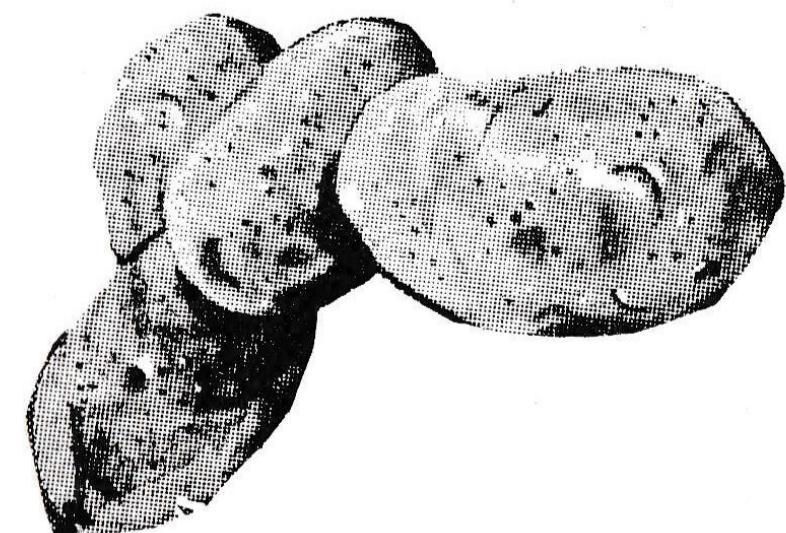
KARTOFFEL PFANNER KUCHEN
POTATO PANCAKES

TESSIE HUST

6-8 POTATOES
3 WELL BEATEN EGGS
2 ONIONS
2-3 TABLESPOONS FLOUR
1 TABLESPOON SALT

GRIND OR GRATE RAW PEELED AND WASHED POTATOES TOGETHER WITH ONIONS. ADD WELL BEATEN EGGS TO MIXTURE. ADD SALT AND FLOUR. MIX THOROUGHLY. DROP FROM SPOON INTO WELL HEATED FAT OR OIL FRYING PAN OR GRIDDLE. FRY UNTIL GOLDEN BROWN ON BOTH SIDES. MAY BE KEPT WARM IN OVEN. SERVE WITH PORK CHOPS OR APPLE SAUCE.

SERVES 4 to 6

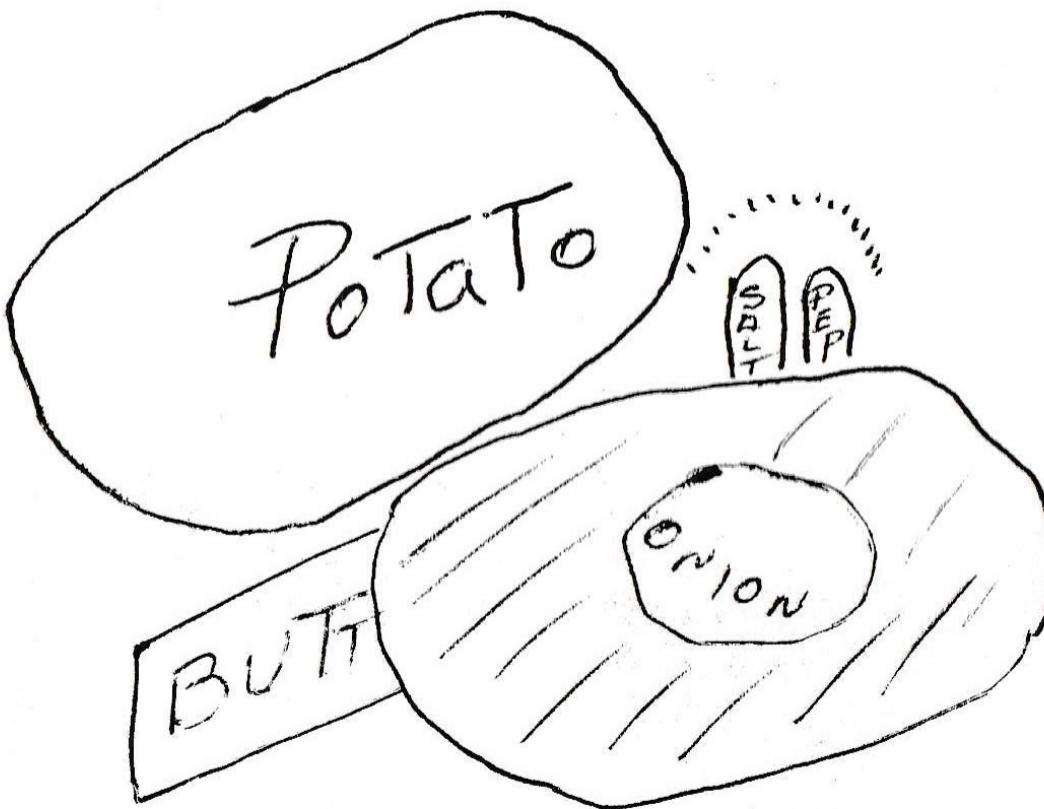


POTATO OMELET

POTATOES (OFF TO THE SIDE)
THREE EGGS
CRISP FRIED ONIONS
SALT AND PEPPER
ONE TBS. BUTTER
SAUTE THE THINLY SLICED POTATOES
MIX WITH ONIONS, AND MIX INTO EGG MIXTURE
JUST BEFORE MAKING THE OMELET

ATTENTION MEN!

HAVE A COLD BEER AND BUTTERED RYE BREAD
READY JUST BEFORE MAKING THIS ONE!



COLE SLAW

EDYTHE BUBNIS

3 CUPS CHOPPED CABBAGE
1/2 CUP CHOPPED SCALLIONS
1/2 CUP CHOPPED FRESH PARSLEY

TOSS TO MIX

3 TBS. SUGAR
3 TBS. VINEGAR
2 TBS. OIL
1 TSP. SALT

TOSS ALL LIGHTLY

CARROT TIMBALES

B. SMITH

A NUTRIOUS WAY TO PREPARE CARROTS.

SIX MEDIUM CARROTS
TWO LARGE EGGS
ONE HALF CUP MILK
ONE TSP SALT
TWO TBS. BUTTER, MELTED
ONE TBS. MINCED PARSLEY
ONE HALF CUP SOFT FINE BREAD CRUMBS.

PARE CARROTS AND GRATE FINE: THERE SHOULD BE THREE CUPS LIGHTLY PACKED. IN A MEDIUM MIXING BOWL BEAT EGGS AND MILK ENOUGH TO COMBINE: MIX IN BUTTER, PARSLEY, CRUMBS AND CARROTS. SPOON INTO SIX BUTTERED CUSTARD CUPS - THEY WILL BE ABOUT 2/3 FULL.

PLACE IN A 13x9x2" BAKING PAN: FILL PAN WITH VERY HOT TAP WATER SO WATER COMES UP TO LEVEL OF CARROT MIXTURE. BAKE IN A PREHEATED 325 DEGREE OVEN FOR 50 min. WITH A SMALL METAL SPATULA LOOSEN EDGES: TURN OUT.

MAKES 6 SERVINGS

SQUASH CREOLE

H. RYAN

PEEL AND CUT ONE LARGE SUMMER SQUASH (YELLOW)
ADD ONE LARGE ONION CUT UP
ABOUT THREE OR FOUR LARGE TOMATOES
ONE EAR OF CORN CUT OFF THE COB
ONE CUP STRING BEANS CUT UP
ONE CUP SMALL LIMA BEANS (OPTIONAL)

COOK ALL TOGETHER UNTIL SOFT, THEN ADD ONE CUP GRATED CHEESE OR CUT IN CHUNKS

SKILLET CHINESE CABBAGE

SEVEN TBSP. BUTTER, MARGARINE OR SALAD OIL
SEVEN CUPS FINELY SHREDDED CABBAGE (ONE
MEDIUM HEAD)

SIX TBSP. TOP MILK OR LIGHT CREAM
ONE HALF TSP. SALT, SPECK OF PEPPER

MELT BUTTER IN SKILLET. ADD CABBAGE.
COVER, COOK 5 MINUTES. OVER MEDIUM
HEAT. STIR IN REMAINING INGREDIENTS, COVER
COOK 5 MINUTES OR UNTIL TENDER

MAKES FOUR SERVINGS.

FILLER:

PRUNES COOKED IN LEFT OVER JUICES,
ARE DELICIOUS



NEW-STYLE CREAMED ASPARAGUS

ONE (10 1/2 OZ) CAN CONDENSED
CREAM OF MUSHROOM SOUP

ONE HALF C. MILK

TWO (1 LB.) CANS WHOLE ASPARAGUS, DRAINED
TWO THIRDS C. CHEESE-CRACKER CRUMBS
ONE TB. BUTTER

BLEND TOGETHER SOUP AND MILK IN SAUCEPAN.
HEAT TO BOILING. PLACE HALF OF ASPARAGUS IN
BOTTOM OF GREASED 1 1/2 QT. CASSEROLE. TOP
WITH HALF OF SOUP AND CRACKER CRUMBS.
REPEAT LAYERS. DOT WITH BUTTER.

BAKE IN MODERATE OVEN (350°) 20 MINUTES.
MAKES 6 to 8 SERVINGS.

BAKED WHOLE TOMATOES

SIX MEDIUM TOMATOES
ONE TSP SALT
ONE EIGHTH TSP PEPPER
THREE QUARTER C. SALAD DRESSING
THREE TB. GRATED SHARP PROCESS CHEESE

CUT STEM ENDS FROM TOMATOES. CUT THIN SLICE FROM TOP OF EACH. PLACE TOMATOES IN SHALLOW PAN: MAKE A CROSS ABOUT ONE HALF INCH DEEP IN TOP OF EACH.

SPRINKLE TOMATOES WITH SALT AND PEPPER: SPREAD WITH SALAD DRESSING AND SPRINKLE WITH CHEESE.

BAKE IN MODERATE OVEN 375 DEGREES UNTIL TOMATO IS THOROUGHLY HEATED, ABOUT 20 MINUTES
MAKES 6 SERVINGS

ONIONS

"RESERVED" ONIONS-SPAINISH OR BERMUDA SLICE ONIONS AND COVER WITH BOILING WATER LET STAND FOR 5 MINUTES. DRAIN. COVER WITH SALT AND VINEGAR FOR 20 MINUTES. DRAIN AND DRY. USE IN SALADS AND ON HAMBURGERS. KEEP LEFT-OVER IN SEALED CONTAINER.

TO PREVENT TEARS WHILE PEELING ONIONS, PUT THE ONIONS IN A PAN, POUR HOT WATER OVER THEM AND LET THEM STAND A FEW MINUTES. THEN TAKE THEM OUT AND PEEL----WITHOUT TEARS!

WHEN BOILING HAM, ADD A TABLESPOON OF VINEGAR TO THE WATER. THE ACID WORKS UPON THE GRISTLE, MAKING THE HAM TENDER AND IMPROVING THE FLAVOR.

ZUCCHINI-TOMATOE CASSEROLE

MRS. TWOMEY

1/4 CUP OIL
1 CLOVE GARLIC FINELY MINCED
4 MEDIUM ZUCCINI CUT INTO 1/4" SLICES
1/4 TEA OREGANO
1/4 TEA BASIL
1/2 CUP GRATED CHEDDAR CHEESE
1/4 " FRESHLY GRATED PARMESAN CHEESE
4 MED. TOMATOES, PEELED AND SLICED
SALT & FRESHLY GROUND PEPPER
1/2 CUP BREAD CRUMBS
2 TAB. MELTED BUTTER

PREHEAT OVEN 350 DEGREES
HEAT OIL IN SKILLET, ADD GARLIC AND
COOK JUST LONG ENOUGH TO FLAVOR OIL,
5 OR, 6 MINUTES. DISCARD GARLIC.
SAUTE ZUCCHINI IN OIL. COMBINE
OREGANO, BASIL, CHEDDAR AND PARMESAN
CHEESES. PLACE ALTERNATE LAYERS OF
ZUCCHINI AND SLICED TOMATOES IN A
BUTTERED 1 1/2 QT CASSEROLE. SPRINKLE
EACH LAYER WITH SALT, PEPPER AND CHEESE
MIXTURE. COMBINE BREAD CRUMBS, AND MELTED
BUTTER. SPRINKLE ON TOP CASSEROLE.

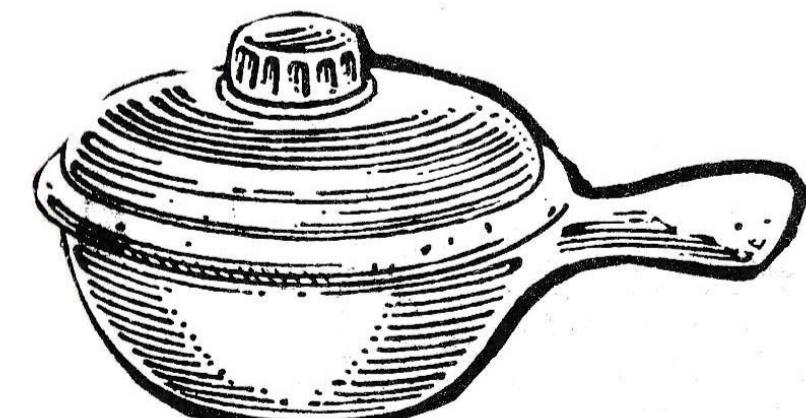
BAKE UNCOVERED 20-25 MINUTES.



HUNGRY MANS' NOODLES

PAT PIUS

IN LARGE DUTCH OVEN
ADD 2 t. SALT, OIL 1 LB. BEEF CHOPPED
COOK TILL ALL BROWN THEN ADD 2 ONIONS DICED
& 2 CUPS CHOPPED CELERY. KEEP COOKING
ADD 2 CUPS COOKED TOMATOES, PEPPER AND SALT
TO TASTE.
BOIL 6 OZ. FLAT NOODLES WHEN DONE DRAIN.
PUT ALL IN DUTCH OVEN, MIX THAN POUR
IN CASSEROLE TOP WITH 1 CUP GRATED CHEDDAR
CHEESE HEAT AND SERVE.

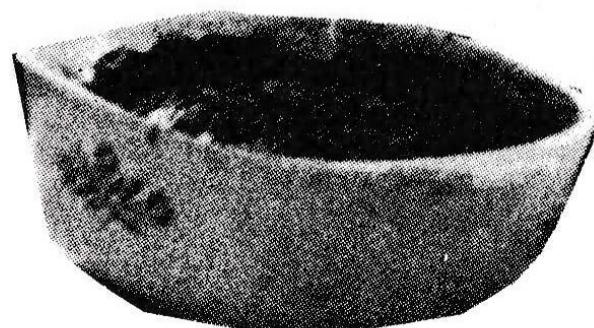


SAVORY MACARONI

J. CORBETT

1 PKGE (16 OZ) MACARONI
1/3 CUP FAT
1 CUP CHOPPED ONION
2 GREEN PEPPERS, CUT IN STRIPS
1 2 1/2 CAN TOMATOES
1 LB. AMERICAN CHEDDAR CHEESE, SHREDDED
1 TB. SALT
1/3 TSP. PEPPER
3 EGGS BEATEN

COOK MACARONI
MELT FAT IN SKILLET ADD ONIONS AND GREEN
PEPPER
COOK UNTIL SOFT
SAVE OUT SOME OF THE ONION, PEPPER, TOMATOES
AND CHEESE (NOT COOKED) AND PUT ON TOP
15 MINUTES BEFORE TAKING FROM OVEN
COMBINE ALL REMAINING INGREDIENTS EXCEPT
EGGS AND MIX WELL
STIR IN BEATEN EGGS
POUR IN GREASED CASSEROLE AND BAKE ABOUT
ONE HOUR IN 350 DEGREE OVEN



QUICK LUNCH

PAT PIUS

1 CAN MACARONI & CHEESE
1 CAN TUNA FISH
1 CAN TOMATOES PEELED
MIX PUT IN CASSEROLE
MIX 1 T. BUTTER
1/4 CUP BREAD CRUMBS
1 T. SALT & PARSLEY
POUR OVER CASSEROLE AND BAKE TILL HEATED
WELL. SERVE.



"Hey, Ma, are litterbugs any
good to eat?"

PORK CASSEROLE

PAT PIUS

1 LG. CAN SAUERKRAUT

1 SML JAR APPLESAUCE

1 TBS CARAWAY SEEDS

3/4 CUP WATER OR APPLE JUICE

6-8 PORK CHOPS CUT OFF FAT

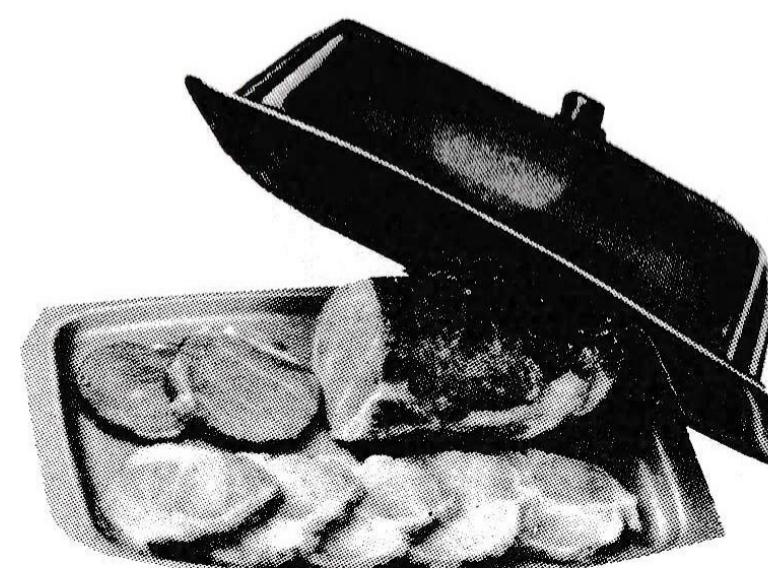
MIX FIRST 4 INGREDIENTS PUT IN ROAST

PAN PUT CHOPS ON TOP SPRINKLE SALT

& PEPPER AND BAKE. 1 1/2 HOURS TURN

CHOPS AT LEAST ONCE, SERVE WITH ADDITIONAL

APPLESAUCE AND SALAD



BROCCOLI CASSEROLE

PAT PIUS

2 PKG. BROCCOLI

1 CAN CREAM OF CELERY SOUP

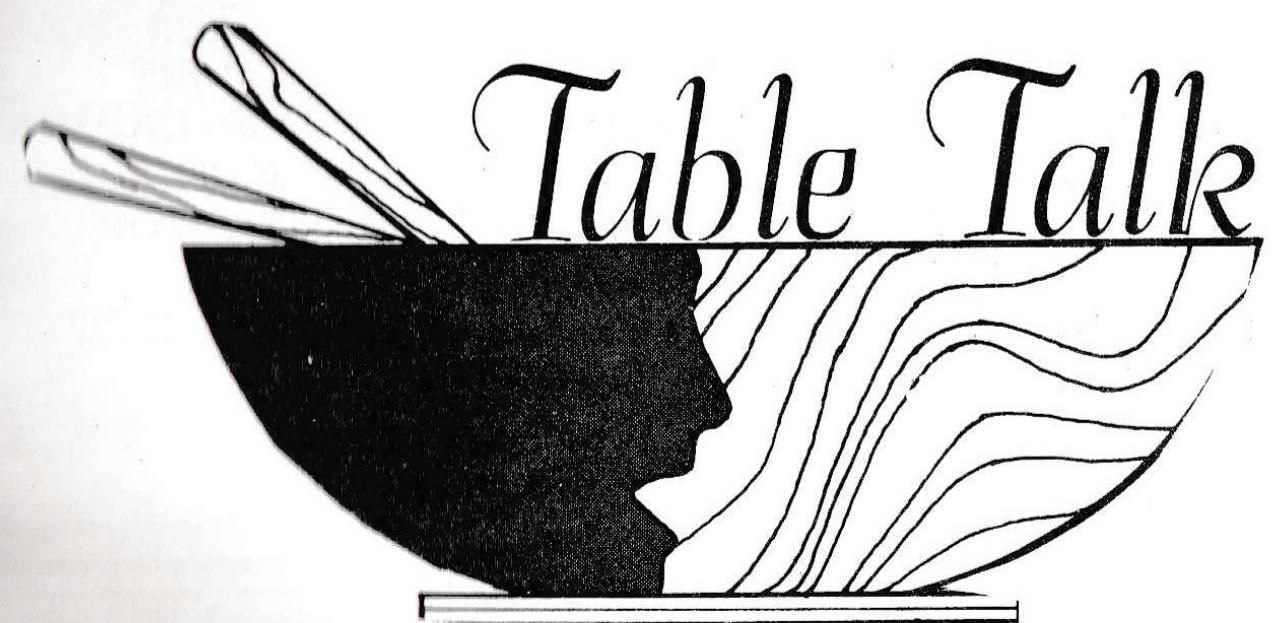
STUFFIN MIX

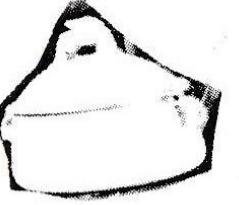
GRATED CHEESE

PUT THAWED BROCCOLI IN CASSEROLE

1/2 CAN OF SOUP SPRINKLE STUFFIN MIX

ON TOP AND REST OF SOUP AND TOP WITH
CHEDDAR CHEESE BAKE 1 HOUR.





CARAWAY MEATBALL CASSEROLE

PAT PIUS

2 LBS GROUND CHUCK
4 CUPS WELL-DRAINED SAUERKRAUT (1 27 OZ CAN)
1/2 CUP MINCED ONIONS
2 LARGE APPLES, CUT IN WEDGES
2 TSPS SALT
2 TBS BROWN SUGAR
2 TSPS CARAWAY SEEDS
1 CUP APPLE JUICE
1/4 TSP PEPPER

2 TBS. SALAD OIL

ABOUT TWO HOURS BEFORE SERVING:

IN LARGE BOWL, COMBINE GROUND CHUCK, ONIONS SALT, 1 TSP CARAWAY SEEDS AND PEPPER: SHAPE INTO 20 MEATBALLS. IN LARGE SKILLET OVER MEDIUM-HIGH HEAT, IN HOT OIL, BROWN MEATBALLS WELL.

PREHEAT OVEN TO 375 DEGREES. IN 3-QUART CASSEROLE, TOSS SAUERKRAUT WITH 1 TSP CARAWAY SEEDS: SPREAD IN AN EVEN LAYER, TOP WITH LAYER OF APPLES, SPRINKLE WITH BROWN SUGAR, TOP WITH MEATBALLS. POUR APPLE JUICE OVER MEATBALLS, COVER: BAKE 1 HOUR OR UNTIL MEAT IS COOKED. MAKES 8 SERVINGS.

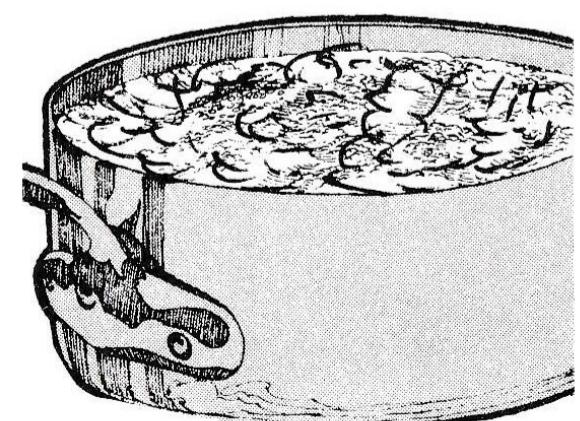
CONFETTI CASSEROLE

TWO LBS. GROUND BEEF
ONE HALF C. CHOPPED ONION
TWO TSP. SALT
ONE QUARTER TSP PEPPER
ONE HALF TSP DRY MUSTARD
TWO TS. BROWN SUGAR
ONE (8 OZ) PKG CREAM CHEESE
TWO (8 OZ) CANS TOMATO SAUCE
TWO (10 OZ) PKGS FROZEN MIXED VEGETABLES, DEFROSTED.

BROWN MEAT IN SKILLET: ADD ONION AND COOK UNTIL TENDER. ADD SEASONINGS, SUGAR AND CREAM CHEESE: STIR UNTIL CHEESE MELTS. ADD TOMATO SAUCE AND DEFROSTED VEGETABLES.

TURN INTO A THREE QUART CASSEROLE. SPRINKLE CRUSHED CORN CHIPS OVER THE TOP. COVER AND BAKE IN MODERATE OVEN (375°) 40 MINUTES. UNCOVER: BAKE 10 MINUTES LONGER

MAKES 10 to 12 SERVINGS.



CABBAGE CASSEROLE

ONE MEDIUM HEAD CABBAGE, SHREDDED
TWO C. DICED HAM
ONE (10 1/2 OZ) CAN CONDENSED CREAM
OF MUSHROOM SOUP
ONE HALF C. MILK
ONE THIRD C. BUTTERED BREAD CRUMBS

STEAM CABBAGE IN COVERED SAUCEPAN WITH SMALL
AMOUNT OF WATER UNTIL TENDER-CRISP. DRAIN
IF NECESSARY. ARRANGE CABBAGE AND HAM IN
ALTERNATE LAYERS IN GREASED TWO QUART
CASSEROLE

BLEND SOUP AND MILK: POUR OVER CABBAGE-HAM
MIXTURE. TOP WITH CRUMBS

BAKE IN MODERATE OVEN 350 DEGREES FOR 30
MINUTES.

MAKES 8 SERVINGS.

HAM AND NOODLE SQUARES

H. RYAN

MINCE ABOUT TWO CUPS OF HAM IN FOOD CHOPPER
BOIL ONE HALF BOX OF GOODMAN'S NOODLE SQUARES
UNTIL TENDER. MIX ALL TOGETHER AND PLACE IN
A BAKING DISH.

BEAT UP FOUR TO SIX EGGS WITH MILK AND SPREAD
OVER THE HAM AND NOODLE AND BAKE IN A MEDIUM
OVEN TILL EGGS ARE DONE.

THIS IS A VERY DELICIOUS AND NOURISHING DISH

DATE AND NUT BARS

MARY PENSA

MIX THOROUGHLY:

1/2 CUP SHORTENING

1/2 CUP BROWN SUGAR

STIR IN 1 CUP SIFTED FLOUR. PRESS AND FLATTEN (WITH FINGERS) TO COVER BOTTOM OF AN UNGREASED PAN 9"x13"x2". BAKE 10 MINUTES IN 350 DEGREE OVEN. REMOVE FROM OVEN WHILE ABOVE IS BAKING, BEAT WELL: 2 EGGS

ADD: 1 CUP DARK BROWN SUGAR

1/2 TSP. VANILLA

1/2 TSP ALMOND EXTRACT

MIX TOGETHER TWO TABLESPOONS FLOUR AND STIR IN ONE TEASPOON BAKING POWDER AND 1/2 TSP. SALT.

SPREAD EVENLY OVER BAKED CRUST, AND OVER THIS DROP ONE CUP CUT UP DATES AND ONE CUP COARSLEY CHOPPED WALNUTS. BAKE IN 350 DEGREE OVEN 25 MINUTES. COOL AND CUT UP IN SQUARES OR BARS.



PEANUT BUTTER COOKIES

F. TWOMEY

1/2 CUP SHORTENING

1/2 CUP PEANUT BUTTER

1 1/4 CUP FLOUR

1/2 CUP WHITE SUGAR

1/2 CUP BROWN SUGAR

1 EGG

3/4 TSP BAKING SODA

DASH OF SALT

1/2 TSP BAKING POWDER

MIX ALL TOGETHER. DROP BY TEASPOON ON GREASED BAKING SHEET. FLATTEN WITH FORK, DIPPED IN FLOUR.

BAKE AT 375 DEGREES FOR 10-15 MINUTES



HINT!

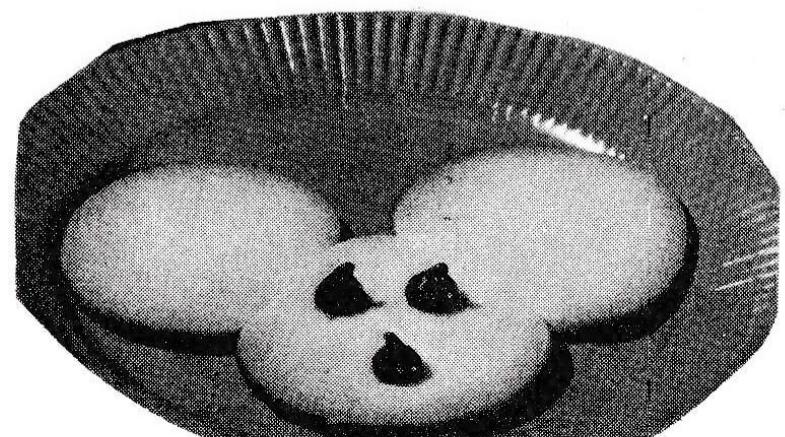
TO KEEP SAUSAGES FROM SHRINKING WHEN BROILING OR FRYING THEM, TRY BOILING THEM FOR FIVE MINUTES BEFORE YOU PUT THEM INTO THE PAN OR ON THE GRILL.

CHILDRENS SPECIAL PEANUT COOKIES

B. SMITH

1/4 CUP BUTTER
2 T. MILK
1/2 CUP SUGAR
1 BEATEN EGG
1 CUP FLOUR
1/4 TB. SALT
1 CUP ROASTED PEANUTS
2 TB. BAKING POWDER

CREAM BUTTER & SUGAR, BEAT EGG, ADD MILK, SIFTED FLOUR, SALT & PEPPER & CHOPPED PEANUTS. DROP ON GREASED TIN & FLATTEN COOKIES BY STAMPING WITH A GLASS COVERED WITH DAMP CLOTH



CHEESECAKE COOKIES

F. TWOMEY

1/3 CUP BROWN SUGAR PACKED
1/2 CUP WALNUTS CHOPPED
1 CUP FLOUR
1/3 CUP BUTTER MELTED
1 8 OZ. CREAM CHEESE
1/4 CUP SUGAR
1 EGG
1 TBS. LEMON JUICE
2 TBS. CREAM OR MILK
1 TEA. VANILLA

MIX BROWN SUGAR, CHOPPED NUTS & FLOUR. STIR IN MELTED BUTTER AND MIX WITH HANDS UNTIL LIGHT AND CRUMBLY. REMOVE 1 CUP OF MIXTURE (TO BE USED LATER). PLACE REMAINDER IN AN 8" SQUARE PAN AND PRESS FIRMLY. BAKE AT 350 DEGREES FOR ABOUT 12-15 MINUTES. BEAT CREAMCHEESE UNTIL SMOOTH WITH 1/4 CUP OF SUGAR. BEAT IN EGG, LEMON JUICE, MILK AND VANILLA. POUR INTO THE BAKED CRUST. TOP WITH RESERVED CRUMBS. RETURN TO 350 DEGREE OVEN AND BAKE ABOUT 25 MINUTES. COOL THOROUGHLY THEN CUT INTO 2" SQUARES

THESE CAN BE BAKED THE DAY BEFORE, COVERED WITH PLASTIC WRAP AND REFRIGERATE. MAKES ABOUT 16 COOKIES

BOW TIES

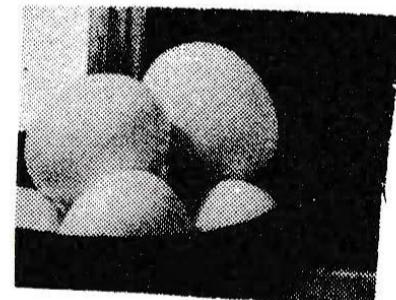
MARY FRIMMEL

5 EGG YOLKS
1 TSP. VANILLA
2 1/2 CUPS OF FLOUR
5 TBS. SOUR CREAM
OIL FOR FRYING

BEAT EGG YOLKS LIGHTLY, ADD VANILLA, ADD FLOUR ALTERNATELY WITH SOUR CREAM. MIX TOGETHER UNTIL DOUGH CAN BE HANDLED.

ROLL OUT THIN IN STRIPS 1 1/2" WIDE AND 4" LONG, MAKING A SHORT SLIT IN CENTER PULLING END THRU TO FORM A TIE.

FRY IN DEEP HOT OIL UNTIL LIGHTLY BROWN. DRAIN ON ABSORBENT PAPER AND DUST GENEROUSLY WITH POWDERED SUGAR.



HINT!

USE A PIECE OF WAXED PAPER TO SHINE YOUR STOVE. IT MAKE THE STOVE SHINE AND AT THE SAME TIME IT KEEPS IT FROM GETTING RUSTY.

LEMON CRISPS

ONE HALF CUP BUTTER OR MARGARINE (ONE STICK)
ONE HALF CUP LIGHT BROWN SUGAR
ONE EGG BEATEN
TWO TSP. LEMON EXTRACT
THREE QUARTER CUP FLOUR
ONE HALF CUP QUICK COOKING OATS
ONE HALF CUP CHOPPED NUTS

CREAM BUTTER AND SUGAR, ADD BEATEN EGG AND LEMON EXTRACT AND BLEND ADD SIFTED FLOUR AND MIX. ADD OATS AND MIX, ADD NUTS AND MIX. DROP BY TSP. ON GREASED COOKIE SHEET LEAVE SPACE FOR SPREADING.

BAKE AT 350 DEGREES ABOUT 12 MINUTES OR UNTIL DONE.

MINT SURPRISE COOKIES

BAKE 375-10 or 12 MIN.
SIFT THREE CUPS FLOUR, ONE TSP SODA AND ONE HALF TSP. SALT
ONE CUP BUTTER-ADD GRADUALLY
ONE CUP SUGAR
ONE HALF CUP BROWN SUGAR
CREAM WELL
BLEND IN TWO EGGS - UNBEATEN
TWO TSPS WATER
ONE TSP. VANILLA - BEAT WELL

ADD DRY INGREDIENTS, MIX THOROUGHLY COVER AND CHILL TWO HR. OR AT LEAST ONE HR.
ONE PKG. MINT WAFERS - ENCLOSE ONE WAFER IN ONE TBSP. OF CHILLED DOUGH

4 1/2 DOZ.

FINGER COOKIES

ONE CUP SHORTENING
TWO CUPS FLOUR
ONE TSP VANILLA
FIVE TBS. SUGAR
ONE CUP CHOPPED NUTS

PLACE IN OVEN FOR 10-15 MINUTES AT 350 DEGREES

SPRINKLE WITH 4X SUGAR

CHOCOLATE BON-BON COOKIES

MIX ALL TOGETHER: ONE C. PEANUT BUTTER,
ONE CUP PWD. SUGAR, ONE CUP CHOPPED NUTS,
ONE CUP CHOPPED DATES, ONE TBSP. BUTTER.
FORM INTO ONE INCH BALLS. MELT IN DOUBLE
BOILER (OVER WATER THAT'S HOT, BUT NOT
BOILING) 6 OZ. CHOCOLATE BITS, TWO SQUARES
UNSWEETENED CHOCOLATE AND ONE-INCH SQUARES
OF PARAFFIN. DIP BALLS INTO MIXTURE; SET ON
WAX PAPER TO HARDEN.

MAKES 85 BON-BONS.

SNO-BALLS

B. SMITH

2 EGGS
1/2 CUP SUGAR
2 TB. BUTTER
1 CUP MILK
3 1/2 CUPS FLOUR
2 TB. BAKING POWDER
PINCH OF SALT
1 TB. VANILLA

BEAT EGGS AND SUGAR ADDING MELTED BUTTER, MILK
FLOUR, BAKING POWDER, SALT AND VANILLA.

HAVE OIL AT DOUGHNUT TEMPERATURE-DROP SPOONFUL
OF THE DOUGH IN HOT OIL.

LET COOK UNTIL LIGHT BROWN.
WHEN COOL, ROLL IN CONFECTIONARY SUGAR.

IF YOUR CANDLES ARE TOO SMALL FOR THE HOLDERS,
SOFTEN BOTTOM END BY HOLDING OVER HEAT AND
PRESS CANDLE FIRMLY INTO HOLDER.

CHRISTMAS TREE COOKIES

M.E. SMITH

1 CUP SHORTNING
3/4 CUP SUGAR
1 EGG
1 TSP. ALMOND EXTRACT
2 1/4 CUP SIFTED ALL-PURPOSE FLOUR
1/4 TSP. BAKING POWDER
1/4 TSP. SALT
GREEN FOOD COLORING

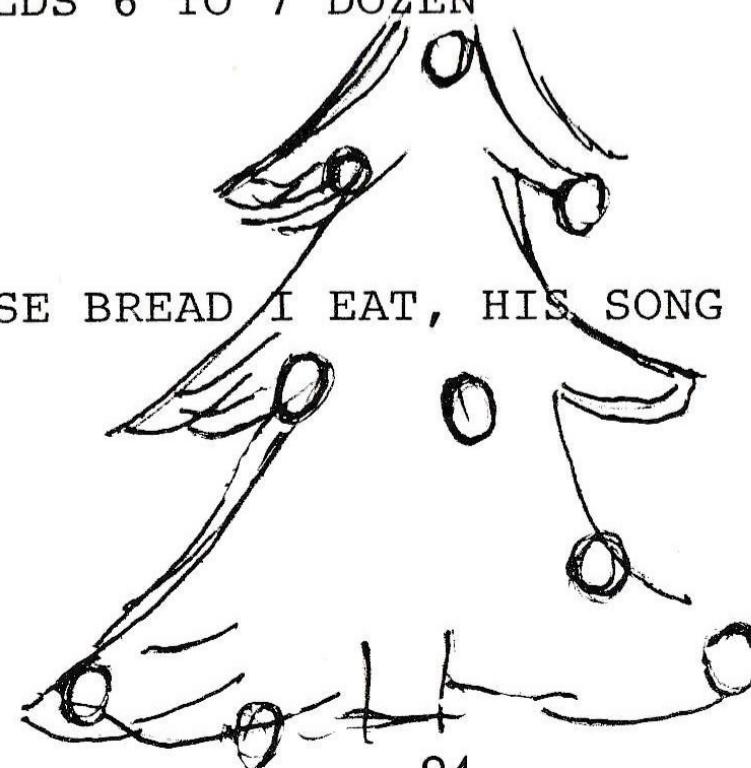
CREAM SUGAR AND SHORTNING WELL. BEAT IN THE EGG AND ALMOND EXTRACT. GRADUALLY BLEND IN DRY INGREDIENTS WHICH HAVE BEEN SIFTED TOGETHER. TINT DOUGH WITH A FEW DROPS OF GREEN FOOD COLORING. MIX WELL

FILL THE PRESS. DROP COOKIES ONTO AN UNGREASED MIRRO COOKEY SHEET AND BAKE. (10-12) MINUTES AT 375 DEGREES.

REMOVE AT ONCE TO COOLING RACKS

YIELDS 6 TO 7 DOZEN

WHOSE BREAD I EAT, HIS SONG I SING



MOTHER'S OLD-FASHIONED SUGAR COOKIES

ONE CUP OF SUGAR
ONE HALF CUP BUTTER
ONE EGG
TWO TBS COLD WATER
1 TSP VANILLA
1/2 TSP SODA
ONE TSP CREAM OF TARTAR
ONE QUARTER TSP SALT
TWO AND ONE QUARTER CUPS FLOUR

CREAM BUTTER AND SUGAR, ADD BEATEN EGG, WATER AND VANILLA. SIFT FLOUR CREAM OF TARTAR SODA AND SALT TOGETHER. MIX EVERYTHING TOGETHER AND ROLL OUT VERY THIN. SPRINKLE WITH SUGAR AND CUT OUT COOKIES. BAKE IN A HOT OVEN 400 DEGREES FOR FIVE TO EIGHT MINUTES---OR UNTIL DELICATELY BROWNED. THESE SUGAR COOKIES ARE CRISP, SWEET AND CRUNCHY. MAKES 60-70 COOKIES.



CHARLOTTE RUSSE

B. WALSH

ONE PKGE STRAWBERRY GELATIN
ONE HALF CUP HOT ORANGE JUICE
ONE HEAPING CUP CRUSHED ICE
ONE CUP HEAVY CREAM

PUT GELATIN AND ORANGE JUICE IN BLENDER
AND SET FOR HIGH SPEED FOR 15 SECONDS.
REMOVE COVER AND WITH MOTOR ON ADD ICE
AND CREAM.

CONTINUE TO BLEND FOR 20 SECONDS MORE.
POUR INTO FOUR INDIVIDUAL DESSERT DISHES
AND LET STAND THREE TO FOUR MINUTES.
TOP EACH WITH LADYFINGER AND SPRINKLE WITH
CONFECTIONERS' SUGAR.

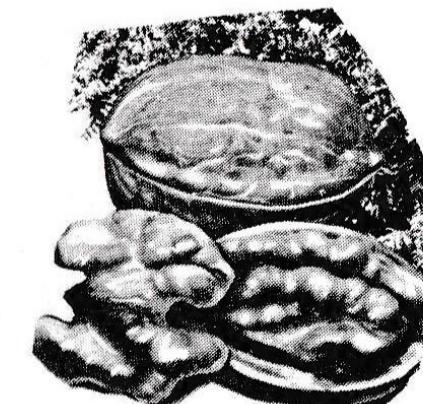
CHILL

OLD MAMMY PRALINES

B. SMITH

1/2 LB. PECANS
1/2 LB. CONFETIONARY SUGAR
1/3 LB. D. BR. SUGAR
1/8 LB. BUTTER

USE TOP MILK TO DISOLVE SUGAR AND
BUTTER. ALLOW SUGAR, BUTTER AND MILK
TO COME TO A BOIL. ADD PECANS AND
COOK TO SOFT BALL STAGE. REMOVE FROM
FIRE: LET COOL, FOR 3 MINUTES. BEAT
TILL MIXTURE COMES TO HEAVY SYRUP.
DIP WITH LARGE SPOON ON WAXED PAPER.
THESE DRY QUICKLY.



ENSEMBLE CAKE

B. DILFER

1/2 CUP BUTTER
1/2 CUP SUGAR
CREAM BUTTER AND ADD SUGAR
1 TSP. VANILLA OR ALMOND EXTRACT
4 EGG YOLKS
1/2 CUP MILK
1 CUP FLOUR
1/2 TSP SALT
1 1/4 TSP BAKING POWDER
SIFT FLOUR, SALT AND BAKING POWDER

ADD ALTOGETHER AND BEAT WELL.
PUT IN CAKE FORM

TOP OF CAKE

BEAT 4 EGG WHITES STIFF AND ADD 3/4 CUP
POWDERED SUGAR, AND 1/2 TSP VANILLA
OR ALMOND EXTRACT. FOLD SUGAR INTO THE
EGG WHITES. SPREAD ON TOP OF CAKE AND
BAKE IN SLOW OVEN 350 DEGREE ABOUT 40
MINUTES

HINT:

FOR RUSTY PIE TINS, DIP A RAW POTATO
IN CLEANSING POWDER AND USE IT TO SCOUR
THE TINS. GETS RID OF THE RUST SPOTS
IN A JIFFY!



SPONGE CAKE

I. Lyon

YOLKS OF 4 EGGS, BEATEN HARD
1 CUP SUGAR, BEAT WHITES OF EGGS THEN
ADD THEM TO THE REST.
ADD 1/2 CUP OF POTATOE FLOUR
1 TSP. BAKING POWDER

PUT IN GREASED PAN AND BAKE FOR 30
MINUTES.

APPLE COBBLER

I. Lyon

1 1/2 CUPS OF FLOUR, LITTLE SALT
1 1/2 TSPS BAKING POWDER
1/2 CUP MILK
1 TBS. OF CRISCO

MAKE DOUGH AND PUT ON TOP OF A PAN OF
SLICED APPLES AND BAKE.

GRAHAM CRACKER CAKE

H. RYAN

ONE STICK MARGARINE OR BUTTER
ONE C. SUGAR
TWO EGG YOKES
ONE TSP VANILLA
CREAM ALTOGETHER

ROLL OUT ONE THIRD PKG GRAHAM CRACKERS
ABOUT 7 AND ONE HALF CUPS
ONE CUP FLOUR
TWO TEAS. BAKING POWDER
THREE QUARTER CUP MILK

BEAT ALTOGETHER IN ELECTRIC BEATER
UNTIL WELL MIXED
BEAT UP EGG WHITE UNTIL STIFF AND FOLD
INTO THE BATTER

LINE 2-8" CAKE PANS WITH WAX PAPER AND FILL
PANS EVENLY
BAKE 350 DEGREES FOR 35 TO 40 MINUTES

REMOVE FROM PAN IMMEDIATELY ONTO CAKE RACK
FROST WITH MOCHA ICING OR WHIPPED CREAM

SOMETIMES A NATION ABOLISHED GOD, BUT
FORTUNATELY, GOD IS MORE TOLERANT

PEACH CAKE

H. RYAN

ONE HALF STICK MARGARINE OR BUTTER
TWO TAB. SUGAR
ONE EGG
ONE QUARTER TSP ALMOND EXTRACT (OPTIONAL)
ONE CUP FLOUR
ONE TEAS. BAKING POWDER
ONE HALF CUP MILK

MIX ALL TOGETHER BY HAND. THEN FORM A BALL
AND PAT INTO PIE PLATE. IF TOO STICKY,
SPREAD WITH A KNIFE.

TAKE THREE LARGE PEACHES, PEEL AND SLICE
INTO THICK SLICES. PLACE THEM AROUND THE
DOUGH AS CLOSE AS POSSIBLE. FIRST-DIP EACH
SLICE IN SUGAR AND CORNSTARCH OR FLOUR TO
TAKE UP THE JUICE

BAKE IN 350 DEGREE OVEN ABOUT 40 MINUTES
SPRINKLE WITH HONEY OR WHIPPED CREAM

IF YOU CAN'T STAND SOLITUDE, MAYBE YOU
BORE OTHERS TOO.

APPLE SAUCE CAKE

I Lyon

CREAM 1 CUP SUGAR
1/2 CUP SHORTENING
1/2 TSP CLOVES
1/2 TSP LITTLE NUTMEG
1/2 TSP CINNAMON
LITTLE SALT
1 CUP RAISINS
1 TSP SODA DISSOLVED IN A LITTLE
WARM WATER
STIR INTO A CUP OF UNSWEETEN APPLE
SAUCE LETTING IT FOAM OVER MIXTURE
IN BOWL

BEAT THOROUGHLY
ADD 1 3/4 CUPS OF FLOUR

BAKE 45 MINUTES IN MODERATE OVEN

SOUR CREAM CAKE

ONE STICK MARGARINE OR BUTTER
ONE CUP SUGAR
TWO EGGS
ONE TSP. VANILLA
BEAT ALL TOGETHER
SIFT TWO CUPS FLOUR
ONE TEASP. BAKING POWDER
ONE TEASP. BAKING SODA
ONE CUP SOUR CREAM

MIX ALL TOGETHER AND BAKE IN A FLAT CAKE
PAN OR TUBE PAN IN 8 x 11
350 DEGREE OVEN ABOUT 35 TO 40 MINUTES
SPRINKLE GRANULATED SUGAR AND CHOPPED
NUTS ON TOP OF CAKE BEFORE BAKING

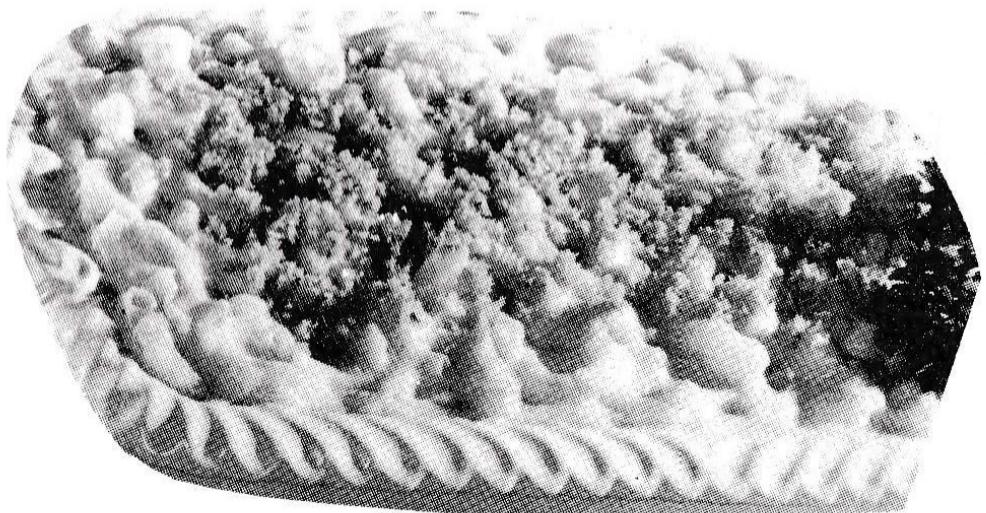
WOMAN DRIVER TO COP ARRESTING HER:
"BUT OFFICER, I COULDN'T SLOW DOWN,
WHILE YOU WERE GOING SO FAST RIGHT
IN BACK OF ME!"

APPLE MAPLE CRISP

FOUR CUPS SLICED APPLES
ONE HALF CUP FLOUR
ONE TBS. LEMON JUICE
ONE QUARTER CUP BUTTER
ONE HALF CUP MAPLE SYRUP
ONE QUARTER CUP BROWN SUGAR
ONE QUARTER TSP. SALT

SPREAD APPLES IN SHALLOW GREASED BAKING
DISH, SPRINKLE WITH LEMON JUICE AND
POUR MAPLE SYRUP OVER ALL. MIX FLOUR
AND BROWN SUGAR AND SALT, WORK IN BUTTER
TO MAKE CRUMBLY. SPREAD OVER APPLES,
BAKE IN OVEN 375 DEGREES FOR 30-40 MIN.

COVERING WITH LID FOR FIRST 20 MIN.



GINGERBREAD

B. SMITH

1/2 C. BUTTER
1/2 C. BROWN SUGAR
1 C. BUTTER MILK
1 C. MOLASSES
2-2 1/2 C. FLOUR
PINCH OF SALT
1/2 T. GINGER
1/2 T. ALLSPICE
1/2 T. CINNAMON

THEN ADD 2 BEATEN EGGS
1 T. SODA IN A LITTLE WATER.
GREASE AND FLOUR (pan) 2-8" SQUARE PANS

325 DEGREES OVEN FOR 35-40 MINUTES

DELICIOUS FROSTED WITH CHOCOLATE FROSTING.

MAKING GRAVY FROM MEAT, TRY THINNING WITH
THE WATER VEGETABLES HAVE BEEN COOKED IN.
THIS WILL GIVE IT A BETTER FLAVOR.

SOUR CREAM POUND CAKE

TWO AND THREE QUARTER CUPS SUGAR
ONE CUP BUTTER OR MARGARINE
SIX EGGS
THREE CUPS SIFTED ALL-PURPOSE FLOUR
ONE HALF TSP SALT
ONE QUARTER TSP BAKING SODA
ONE CUP DAIRY SOUR CREAM
ONE HALF TSP LEMON EXTRACT
ONE HALF TSP ORANGE EXTRACT
ONE HALF TSP VANILLA

IN MIXER BOWL, CREAM TOGETHER SUGAR AND BUTTER OR MARGARINE TILL LIGHT AND FLUFFY. ADD EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. SIFT TOGETHER FLOUR, SALT AND SODA; ADD TO CREAMED MIXTURE ALTERNATELY WITH SOUR CREAM, BEATING AFTER EACH ADDITION. ADD EXTRACTS AND VANILLA; BEAT WELL. POUR BATTER INTO GREASED AND FLOURED 10-INCH TUBE PAN. BAKE IN 350 DEGREE OVEN FOR ONE AND ONE HALF HOURS OR TILL CAKE TESTS DONE. COOL 15 MINUTES; REMOVE FROM PAN. WHEN COOL, FROST OR SPRINKLE WITH CONFECTIONERS' SUGAR, IF DESIRED

SAUERKRAUT CAKE

J. BOWER

FOR CHOCOLATE SAUERKRAUT CAKE ASSEMBLE

TWO THIRDS CUP BUTTER
ONE AND ONE HALF C. SUGAR
THREE EGGS
ONE TSP VANILLA
ONE HALF CUP UNSWEETENED COCOA
TWO AND ONE HALF CUPS FLOUR
ONE TSP BAKING SODA
ONE TSP BAKING POWDER
ONE QUARTER SALT
ONE CUP WATER AND
TWO THIRDS CUP RINSED, DRAINED, CHOPPED
SAUERKRAUT

IN A LARGE BOWL CREAM TOGETHER BUTTER SUGAR. BEAT IN EGGS AND VANILLA. SIFT TOGETHER DRY INGREDIENTS, ADDING ALTERNATELY WITH WATER TO EGG MIXTURE. STIR IN SAUERKRAUT. POUR INTO GREASED AND FLOURED 8 INCH CAKE PAN.

COVER WITH CHOCOLATE FROSTING

SOME PEOPLE HAVE THE "NOW" LOOK
BUT A FRIEND OF OURS SAYS HAS REACHED
THE AGE WHERE SHE HAS THE "IT WENT
THATAWAY" LOOK

CARROT CAKE

MRS. J. BOWER

TWO CUPS SIFTED FLOUR
DASH OF SALT
TWO CUPS SUGAR
ONE TSP SODA
THREE TSP CINNAMON
ONE AND ONE HALF CUPS COOKING OIL
FOUR EGGS
THREE CUPS GRATED CARROTS

SIFT TOGETHER ALL DRY INGREDIENTS AND
ADD OIL
BEAT IN EGGS ONE AT A TIME
ADD CARROTS, BEAT BY HAND TILL LIGHT
POUR INTO EIGHT INCH SPRING PAN
THAT HAS BEEN LINED WITH PAPER
BAKE AT 315 DEGREES FOR 50 MINUTES
COOL

FROSTING:

ONE STICK OF MARGARINE OR BUTTER
ONE LARGE PKG CREAM CHEESE
ONE PACKAGE POWDERED SUGAR
TWO TSP VANILLA
ONE CUP PECANS FINELY CHOPPED

BANANA BREAD

F. TWOMEY

1 3/4 CUPS FLOUR
1 1/4 TEA. BAKING POWDER
1/2 TEA. BAKING SODA
3/4 TEA. SALT
1/3 CUP SHORTENING
2/3 CUP SUGAR
2 EGGS SLIGHTLY BEATEN
1 CUP VERY RIPE MASHED BANANAS (2-3)

SIFT FLOUR, BAKING POWDER, SODA &
SALT TOGETHER. CREAM SHORTENING, ADD
SUGAR, CONTINUE BEATING UNTIL LIGHT
AND FLUFFY. ADD EGGS AND MIX UNTIL
SMOOTH. ADD DRY INGREDIENTS ALTERNATELY
WITH MASHED BANANA, STIRRING JUST
ENOUGH TO COMBINE THOROUGHLY.

DO NOT BEAT. CHOPPED NUTS MAY BE ADDED.
TURN INTO GREASED AND FLOURED BREAD
PAN, BAKE 350 DEGREES ABOUT 1 HOUR.



COFFEE CAKE

E. INGRAM

375 DEGREE OVEN

1/2 POUND BUTTER
2 CUPS SUGAR
4 EGGS
4 CUPS FLOUR
3 TEASPOON BAKING POWDER
1 1/2 TEASPOON BAKING SODA
1/2 TEASPOON SALT
1 PT. SOUR CREAM

CREAM BUTTER AND SUGAR, ADD EGGS.
SIFT FLOUR, BAKING POWDER, SODA AND
SALT. ADD THIS ALTERNATELY WITH SOUR
CREAM AND VANILLA

TOPPING-

2 TABLESPOONS CINNAMON, 1/2 CUP SUGAR,
1 CUP CHOPPED PECANS.

ADD TOPPING ALTERNATELY WITH BATTER
IN UNGREASED TUBE PAN.

BAKE 1 HOUR



POUND CAKE

T. HUST

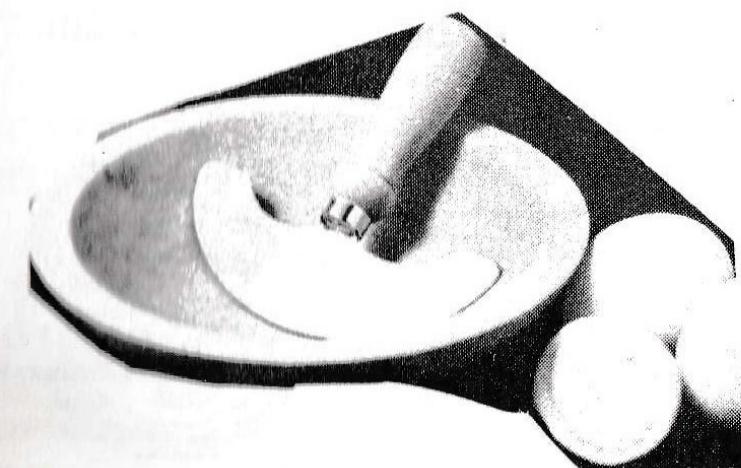
COLD OVEN

1/2 LB. OF MIRACLE MARGARINE
4 EGGS
1 1/2 CUPS SUGAR
2 CUPS PRESTO FLOUR (SELF RISING)
1/2 CUP MILK
1 TSP VANILLA

BEAT ALL INGREDIENTS TOGETHER FOR
20 MINUTES
C # 3 SPEED BEATER

POUR IN GREASED TUBE PAN
PUT IN COLD OVEN. TURN TEMPERATURE
TO 350 DEGREES FOR 1 HOUR AND DO
NOT OPEN OVEN UNTIL DONE

COOL AND REMOVE FROM PAN

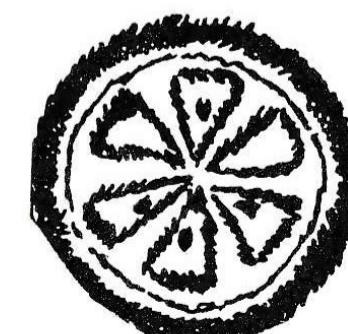
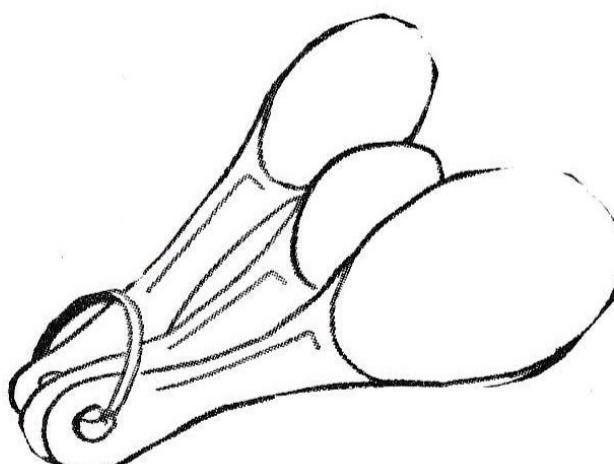


PECAN PIE

GRACE M. O'BRIEN

SLIGHTLY BEAT 4 OR 5 EGGS. ADD 1 SCANT CUP SUGAR, 1 CUP WHITE KARO SYRUP, 1/4 CUP MELTED BUTTER, PINCH SALT, 2 TSPS VANILLA. MIX. ADD 1/2 CUP PECANS POUR IN UNBAKED PIE SHELL. BAKE AT 425 DEGREES FOR 10 MINUTES. TURN TO 325 DEGREES FOR APPROXIMATELY 35 to 40 MIN.

KNIFE COMES OUT CLEAN



BAVARIAN CHOCOLATE TORTE

*FLORENCE RAGAZZO

1 EGG
3 TBSP. SHORTENING (BUTTER)
1 CUP MILK
3 ENVELOPES PREMELTED UNSWEETENED CHOCOLATE
1/2 TSP. VANILLA
1 1/4 CUPS GOLD MEDAL WONDRA
1 1/3 CUPS SUGAR
1 1/4 TSP. BAKING POWDER
1/2 TSP. SALT
1/4 TSP SODA
1 1/2 TBSP. POWDERED INSTANT COFFEE

HEAT OVEN TO 350 DEGREES. GREASE AND FLOUR TWO ROUND LAYER PANS, 8x1 1/2". IN ORDER LISTED, MEASURE ALL INGREDIENTS INTO BLENDER. BLEND 30 SECONDS ON HIGH SPEED, STOPPING BLENDER OCCASIONALLY TO SCRAPE SIDES WITH SPATULA. (BATTER MAY BE LUMPY) POUR BATTER IN PANS. BAKE ABOUT 25 MINUTES OR UNTIL COOKED.

CHOCOLATE CREAM FILLING

1 BOX CHOCOLATE MILK
1/2 PINT HEAVY CREAM

PLACE IN LARGE MIXER BOWL AND BEAT ON LOW SPEED UNTIL THICK.

*MRS. RAGAZZO COOKS FOR THE BROTHERS'



QUICK FRUIT CAKE

PAT PIUS

ANY CAKE MIX, BAKED AND BROKEN UP

1 PKG FROSTING MIX

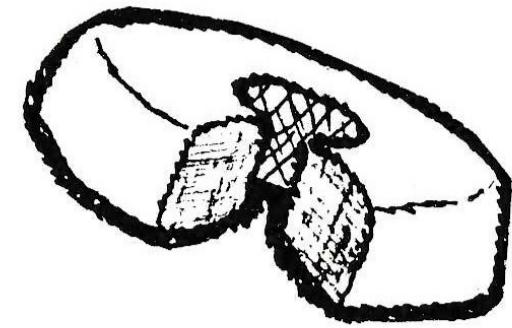
1/2 CUP CHERRIES (CHOPPED)

1/2 CUP SEEDLESS RAISINS

1/2 CUP DATES (CHOPPED)

1/2 CUP PECANS (CHOPPED)

MIX ALL PUT IN 10 INCH TUBE PAN COVER
WITH FOIL AND PUT IN REFRIGERATOR OVER
NIGHT



CHEESECAKE

PAT PIUS

9 1/2 INCH PIE PLATE

3 8 OZ. PKG. CREAMCHEESE

1 CUP SUGAR

4 EGGS

3/4 TSP. VANILLA

BEAT ABOVE INGREDIENTS ALL TOGETHER UNTIL
SMOOTH & THICK, POUR INTO GREASED PIE
PLATE, GREASED WITH BUTTER. BAKE IN A
350 DEGREE OVEN FOR ABOUT 35 MINUTES. TEST
CENTER OF CAKE, THEN COOL FOR 25 MIN. WHILE
CAKE IS COOLING, BEAT THE FOLLOWING TOGETHER:

1 CUP SOUR CREAM

3 TBS. SUGAR

1 TSP. VANILLA

POUR MIXTURE OVER TOP OF CHEESECAKE, RETURN
TO 350 DEGREE OVEN & BAKE 10-15 MIN. MORE.
SPRINKLE WITH SLICED ALMONDS.

CHEESE CAKE

H. MAUSKAPF

1 LARGE PKGE CREAM COTTAGE CHEESE
2 LARGE PKGE CREAM COTTAGE CHEESE
1 PINT SOUR CREAM
1/4 LB. MELTED BUTTER (COOLED)
1 TSP LEMON JUICE
1 1/2 CUPS SUGAR
3 TBSP CORN STARCH
3 TBSP FLOUR
1 TSP VANILLA
4 EGGS

MIX THE ABOVE

USE SPRING PAN-GRAHAM CRACKER CRUST-BUTTER PAN. FIRST POUR INGREDIENTS INTO PAN. LET STAND IN OVEN 2 HOURS AFTER COOKING TIME

REMOVE PAN-LET STAND 6-8 HOURS
REFRIGERATE 2-3 DAYS-IMPROVES WITH AGE
TOP WITH PRESERVES OR CHERRY PIE FILLING



"Well, it's my diet and I say it's a small potato!"

JEWISH CHEESECAKE

H. MAUSKAPF

IN A MIXING BOWL, BEAT 2 LBS. CREAM CHEESE UNTIL VERY SMOOTH AND CREAMY. ADD ONE AT A TIME, BEATING CONSTANTLY: 1 1/2 CUPS SUGAR, 1/2 CUP CORNSTARCH 1/2 LB. BUTTER, 2 CUPS HEAVY CREAM AND 6 EGGS. BEAT, UNTIL SMOOTH AND WELL MIXED. POUR INTO 10" SPRINGFORM PAN. PLACE IN PAN FILLED WITH 1" OF WATER. BAKE IN A PREHEATED 350 DEGREE OVEN ABOUT 1 HOUR OR UNTIL GOLDEN ON TOP

COOL WELL (ABOUT 3 HOURS) AND REMOVE SPRINGFORM.

CHILL WELL BEFORE SERVING

SERVES 12

CHEESECAKE

F. TWOOMEY

9 1/2" PIE PLATE
3 8 OZ. PKG. CREAM CHEESE
1 CUP SUGAR
4 EGGS
3/4 TSP. VANILLA

BEAT ABOVE INGREDIENTS ALL TOGETHER UNTIL SMOOTH AND THICK, POUR INTO GREASED PIE PLATE, (GREASED WITH BUTTER). BAKE IN A 350 DEGREE OVEN FOR ABOUT 35 MINUTES. TEST CENTER OF CAKE, THAN COOL FOR 25 MINUTES. WHILE CAKE IS COOLING, BEAT THE FOLLOWING INGREDIENTS TOGETHER:

1 CUP SOUR CREAM
3 TBS. SUGAR
1 TSP VANILLA

POUR MIXTURE OVER TOP OF CHEESECAKE, RETURN TO 350 DEGREE OVEN AND BAKE 10-15 MINUTES MORE.

SPRINKLE WITH SLICED ALMONDS

CHEESE CAKE

G. O'BRIEN

CRUSH ONE BOX ZWEIBACH AND COMBINE WITH FOUR TBS. SUGAR, ONE HALF TSP CINNAMON AND MELTED BUTTER (ABOUT THREE QUARTERS OF A STICK) BUTTER WELL A TEN INCH SPRING FORM PAN. PUT ALL BUT ONE QUARTER OF THE CRUMBS ON BOTTOM AND SIDES OF PAN. (RESERVE THIS ONE QUARTER FOR THE TOP)

CREAM THOROUGHLY TWO LARGE AND ONE SMALL CREAM CHEESE WITH THREE TBS. FLOUR, PINCH OF SALT AND ONE CUP SUGAR. BEAT SIX (WARM) EGG YOLKS TILL CREAMY AND THEN MIX WITH THE CHEESE (I JUST ADD ONE AT A TIME AND BEAT UP AND ITS OK) ADD TWO CUPS SOUR CREAM, ONE TBS. VANILLA AND MIX. BEAT SIX EGG WHITES TILL STIFF - GRADUALLY ADD THREE TBS. SUGAR AND FOLD INTO CHEESE MIXTURE.

POUR INTO PAN AND SPRINKLE TOP WITH THE RESERVED ONE QUARTER OF CRUMBS.

BAKE ONE HOUR IN 300 or 325 OVEN, THEN TURN OFF AND DO NOT OPEN OVEN DOOR. LET OVEN GET COLD BEFORE REMOVING CAKE. (ABOUT 2 to 3 HOURS IS ALRIGHT) OFTEN MAKE IT AT NIGHT AND LEAVE IN OVEN TILL MORNING

CHEESE CAKE

B. DILFER

COMBINE 1 LB. COTTAGE CHEESE,
1/2 PT. SOUR CREAM, 1 CUP SUGAR, 1 CUP
MILK AND 3 TBS. FLOUR.

PUT THRU A BLENDER. PUT IN A LARGE
BOWL, ADD 3 EGG YOLKS, VANILLA OR
LEMON RIND---OPTIONAL.

ADD 3 BEATEN EGG WHITES AND FOLD IN
GENTLY.

TENDER PASTRY

1/4 LB. BUTTER OR MARGARINE
1 CUP FLOUR AND ONE EGG
MIX BUTTER AND FLOUR WITH A FORK AND
ADD EGG.
WITH YOUR FINGERS, MIX WELL TO FORM
A SOFT BALL. ROLL OUT AND SPREAD IN
BOTTOM OF SPRINGFORM ADDING THE
CHEESE MIXTURE AND BAKE IN 350 DEGREE
OVEN FOR 1 HOUR AND 10 MINUTES.



HINT!

SPILLED TOO MUCH SALT IN THE SOUP?
SLICE A RAW POTATO INTO IT AND LET
IT BOIL FOR FIVE OR SIX MINUTES. THEN
SCOOP OUT THE POTATO AND THE SALT COMES
WITH IT

EGGLESS FRUIT LOAF

J. BIEBER

1/2 CUP SHORTENING
1 CUP BROWN SUGAR
1 CUP RAISINS
1 1/4 CUPS WATER
2 CUPS FLOUR
1/2 TSP SALT
2 TSP BAKING POWDER
1/2 TSP SODA
1 TSP CINNAMON
1/2 TSP CLOVES
1/2 TSP NUTMET
1 TSP VANILLA
1/2 CUP CHOPPED NUTS

COMBINE SHORTENING, SUGAR, RAISINS AND
WATER. COOK THESE 3 MINUTES, COOL AND
ADD SIFTED DRY INGREDIENTS, MIX THOROUGH-
LY ADD VANILLA AND NUTS. POUR INTO
WAXED PAPER, LINED LOAF PAN.
BAKE 1 HOUR AT 350 DEGREES. KEEPS WELL
GOOD FOR LUNCH BOXES.

HINT!

WHEN HANGING PICTURES, IF YOU'LL
HEAT THE NAIL, HOLDING IT WITH
PLIERS OVER A KITCHEN FLAME, BEFORE
DRIVING IT INTO THE WALL, YOU WON'T
CRACK OR CHIP THE PLASTER. YOU WON'T
HAVE AN UGLY BLOTH ON THE WALL IF YOU
EVER WANT TO MOVE THE PICTURE

PARTY CAKE

T. HUST

INGREDIENTS AT ROOM TEMPERATURE

1/2 BUTTER OR MARGARINE CREAMED
1/2 LB. CREAM CHEESE

ADD 2 CUPS SUGAR
6 EGGS ONE AT A TIME
2 CUPS CAKE FLOUR (PRESTO READY MIX)
2 TSP VANILLA

BAKE 350 DEGREES FOR 1 HOUR

DO NOT GREASE PAN

TUBE PAN

COOL UPSIDE DOWN ON RACK.

BETTER DAY AFTER BAKING.



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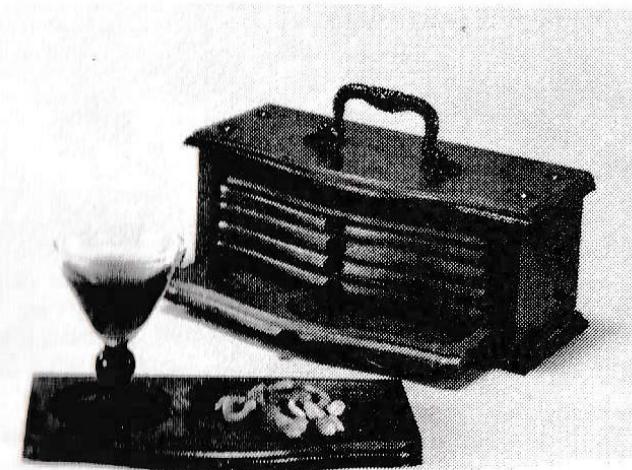
RHUBARB CAKE

C. HARRINGTON

1/2 CUP SUGAR
1 CUP BROWN SUGAR
1/2 CUP SHORTENING
1 EGG
2 CUPS FLOUR
1 TSP SODA
1 CUP BUTTERMILK OR SOUR MILK
1 1/2 CUPS RHUBARB FINELY CHOPPED
1/2 CUP NUTS CHOPPED
1/4 CUP SUGAR
1/2 TSP CINNAMON

CREAM TOGETHER SUGAR AND SHORTENING
BEAT IN EGG. SIFT TOGETHER FLOUR AND
SODA. ADD ALTERNATELY WITH THE MILK.
BEAT WELL. STIR IN RHUBARB AND
NUTS. POUR INTO A GREASED 9x13x2 INCH
PAN. SPRINKLE TOP WITH 1/4 CUP
SUGAR AND CINNAMON MIXED. BAKE IN 350
DEGREE OVEN FOR 35 MINUTES. THIS CAKE IS
GOOD WARM OR COLD WITH COFFEE FOR BRUNCH
OR WITH WHIPPED CREAM AS A DINNER DESSERT.

P.S. SOUR MILK CAN BE MADE. PUT 1 TBS.
VINEGAR IN A 1 CUP MEASURING CUP. THEN
FILL TO 1 CUP LINE WITH REGULAR MILK.
INSTANT SOUR MILK.



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PEACH CAKES

MARY PENSA

1 1/2 CUPS SIFTED FLOUR
1 TSP BAKING POWDER
1/2 TSP SALT
1/2 CUP SHORTENING
1 EGG YOLK
2 TB. MILK
4 CUPS SLICED PEACHES

MIX AND SIFT DRY INGREDIENTS. WORK IN SHORTENING WITH PASTRY BLENDER OR TWO KNIVES UNTIL SHORTENING IS WELL MIXED WITH FLOUR. STIR IN EGG YOLK, MIX IN WITH MILK. LINE 8" SQUARE PAN WITH THIS MIXTURE AND COVER WITH PEACHES. COVER PEACHES WITH FOLLOWING MIXTURE: 3/4 CUP SUGAR OR HONEY, 1 1/2 TB. FLOUR, 2 TB. BUTTER 1/4 TSP. SALT. MIX INGREDIENTS WELL AND SPREAD OVER PEACHES. BAKE CAKE IN 400 DEGREE OVEN FOR 15 MINUTES. THEN COVER WITH ONE CUP SOUR CREAM, BLENDED WITH TWO EGG YOLK, AND BAKE ANOTHER 35-40 MINUTES. BLUEBERRIES MAY BE USED INSTEAD OF PEACHES.



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CARROT CAKE

EDYTHE BUBNIS

3 CUPS GRANULATED SUGAR
1 CUP VEGETABLE OIL
2 CUPS ALL PURPOSE FLOUR
2 TBPS. CINNAMON
2 TBPS. BAKING SODA
1 CUP CHOPPED PECANS OR WALNUTS
2 TBPS. DOUBLE ACTING BAKING POWDER
1 TSP SALT
4 UNBEATEN EGGS
2 CUPS SHREDDED CARROTS

MIX SUGAR & OIL & BEAT WITH ELECTRIC MIXER IN LARGE MIXING BOWL UNTIL LIGHT. SIFT TOGETHER OTHER DRY INGREDIENTS (FLOUR, CINNAMON, BAKING SODA, BAKING POWDER AND SALT) & ADD, ALTERNATELY WITH THE EGGS, TO THE SUGAR, OIL MIXTURE BEATING WELL AFTER EACH ADDITION. WITH WOODEN SPOON OR RUBBER SCAPER, STIR IN CARROTS AND NUTS. IN A GREASED 9" TUBE OR BUNDT PAN, BAKE AT 350 DEGREES FOR ABOUT ONE HOUR OR UNTIL CAKE TESTS DONE.

FOR A GOOD ICING, MIX 1/2 STICK MARGARINE OR BUTTER, 3 OUNCE PACKAGE OF CREAM CHEESE, ABOUT 2 CUPS SIFTED CONFECTIONER'S SUGAR & 1 TSP VANILLA EXTRACT.

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LIGHT'NING TEA CAKES

J. CORBETT

1 1/2 CUPS FLOUR
3/4 CUP SUGAR
4 TSP BAKING POWDER (DAVIS)
1/3 TSP SALT
3 TBS. SHORTENING, MELTED
1 EGG
1/2 CUP MILK
1/2 TSP VANILLA

SIFT DRY INGREDIENTS. MAKE A WELL
IN MIDDLE AND POUR IN MELTED BUTTER,
EGG, MILK AND VANILLA.

BEAT 2 MINUTES (BY HAND)

FILL MUFFIN PANS 1/2 FULL. BAKE AT
350 DEGREES FOR 25 MINUTES.

HINT!

TO REMOVE DOG HAIRS FROM UPHOLSTERED
FURNITURE WIPE WITH A PIECE OF DAMPENED
CHAMOIS. THEY COME RIGHT UP!

CHEESECAKE

PAT PIUS

9 1/2" PIE PLATE
3 8 OZ. PKG. CREAM CHEESE
1 CUP SUGAR
4 EGGS
3/4 TSP. VANILLA

BEAT ABOVE INGREDIENTS ALL TOGETHER UNTIL
SMOOTH AND THICK, POUR INTO GREASED
PIE PLATE, (GREASED WITH BUTTER). BAKE IN
A 350 DEGREE OVEN FOR ABOUT 35 min.
TEST CENTER OF CAKE, THEN COOL FOR 25
MIN. WHILE CAKE IS COOLING, BEAT THE
FOLLOWING INGREDIENTS TOGETHER:

1 CUP SOUR CREAM
3 TBS. SUGAR
1 TSP. VANILLA

POUR MIXTURE OVER TOP OF CHEESECAKE,
RETURN TO 350 DEGREE OVEN AND BAKE
10-15 MINUTES MORE. SPRINKLE WITH
SLICED ALMONDS.

HINT!

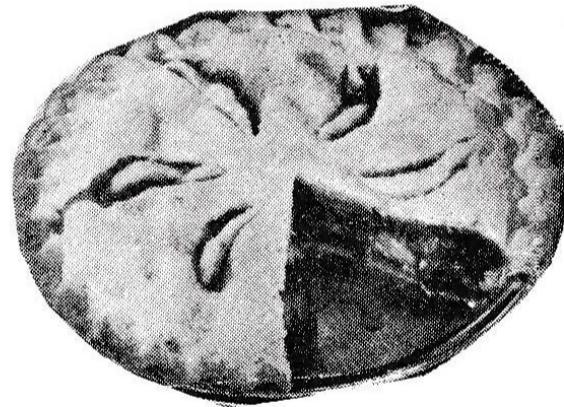
TO KEEP A FRESHLY BAKED CAKE FROM
CRUMBLING WHEN SERVING, HEAT THE KNIFE
WITH HOT WATER BEFORE YOU USE IT.
THE CAKE WILL CUT LIKE BUTTER.

CREAM CHEESE PASTRY

B. DILFER

1/4 LB. CREAM CHEESE
1/4 LB. BUTTER OR MARGARINE
1 CUP FLOUR

MIX TOGETHER TO A SMOOTH DOUGH. SET ASIDE TO HARDEN IN A COLD PLACE. ROLL OUT AND CUT AND SET IN COOKIE TINS AND ADD A TSP. OF JAM OR PRESERVES AND BAKE IN A HOT OVEN 450 DEGREES F. FOR ABOUT 15 MINUTES



HINT:

A QUICK EASY WAY TO FROST A CAKE IS TO PUT PIECES OF MILK CHOCOLATE ON THE CAKE WHEN ITS STILL HOT. THEN JUST SPREAD IT AROUND AS IT MELTS.

ORANGE BUTTER

BLEND TOGETHER-

STRAINED JUICE OF 2 ORANGES
GRATED RIND OF 1 ORANGE
1/4 LB. CONF. SUGAR SIFTED
(ABOUT 1 C.)
1/2 LB. SOFT BUTTER

WHIP UNTIL WELL MIXED-

REFRIGERATE COVERED UNTIL USED.

DELICIOUS ON MUFFINS, COFFEE CAKE, ETC.

LEMON SAUCE

BLEND TOGETHER-

ONE CUP SUGAR
ONE T. FLOUR
ONE QUARTER TSP. SALT

ADD-

ONE CUP BOILING WATER

STIR UNTIL SMOOTH AND LUMP FREE

SIMMER THREE MINUTES-STIRRING SLOWLY-

ADD:

ONE TB. BUTTER
THREE TB. LEMON JUICE
TWO TSP. LEMON RIND

BLEND WELL AND SERVE HOT OR COLD OVER
VARIOUS PUDDINGS

BANANA YUM-YUMS

CUT STEM FROM BANANAS
CUT LENGTH WISE THROUGH ALL EXCEPT THE
BOTTOM SKIN
SPREAD GENTLY AND SPRINKLE OPENING
WITH BROWN SUGAR
CLOSE THE BANANA AND WRAP IN FOIL

PUT ON GRILL AND COOK ABOUT 15 MIN.

TRY IT---YOU'LL LLLUUUUUVVVVVEEEE IT!

STRAWBERRY "SHORT-CAKE"

TOAST SLICED POUND CAKE ON THE GRILL OR
IN BROILER.
TOP WITH SLICED SWEETENED STRAWBERRIES,
FRESH OR FROZEN
ADD DOLLOP OF WHIPPED TOPPING AND SPRINKLE
WITH TOASTED COCOANUT

REAL EASY TO DO AT BARBEQUE TIME

GRILLED PINEAPPLE

CUT A RIPE FRESH PINEAPPLE IN 6 or 8
LENGTHWISE WEDGES CUTTING THROUGH THE
LEAVES
BRUSH WITH MELTED BUTTER AND BROIL OVER
MEDIUM FIRE UNTIL HOT AND SLIGHTLY BROWN

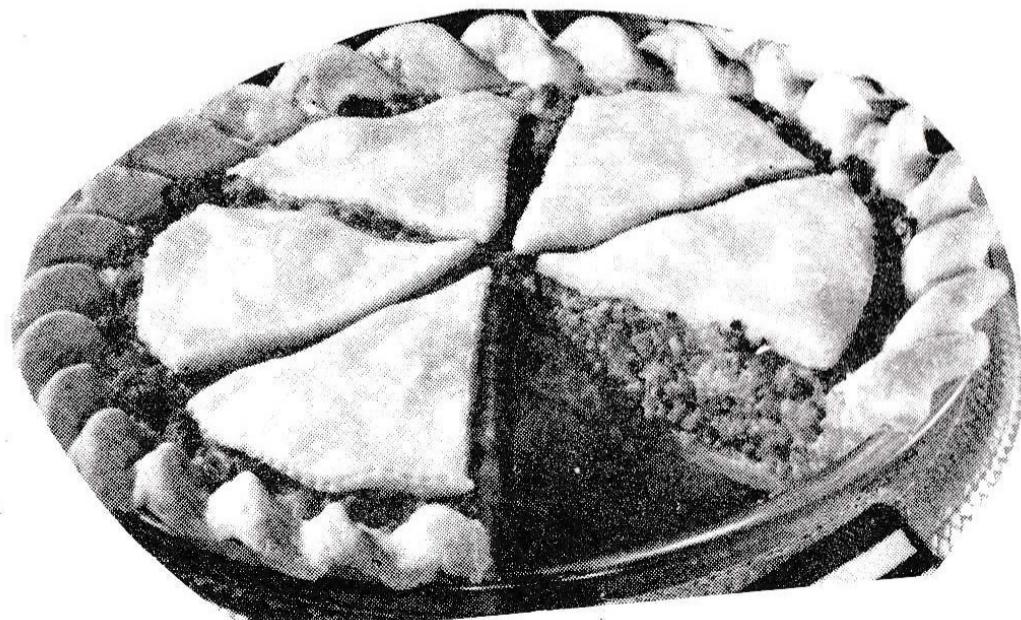
SERVE AT ONCE

PECAN PIE

E. INGRAM

3/4 CUP PECANS
1 UNBAKED PASTRY SHELL
4 EGGS
1/2 CUP SUGAR
1/2 TSP SALT
1 1/4 CUPS DARK CORN SYRUP
1/2 CUP BUTTER MELTED AND COOLED
1 TSP VANILLA

SPRINKLE PECANS INTO PASTRY SHELL.
BEAT EGGS SLIGHTLY GENTLY BEAT IN
REMAINING INGREDIENTS. POUR INTO
PASTRY SHELL. BAKE IN MODERATE OVEN
350 DEGREES, 45 MINUTES OR UNTIL CENTER
IS ALMOST SET BUT STILL SOFT.
DO NOT OVERRAKE---IT WILL SET
COOL.



NEVER FAIL POP-OVERS

C. GULLY

1 CUP FLOUR
1/4 TBS. SALT
2 EGGS
1 CUP MILK

PLACE UNBEATEN EGGS AND MILK IN BOWL
SIFT FLOUR AND SALT LIGHTLY OVER MILK
& EGGS, AND BEAT WITH EGG BEATER
UNTIL SMOOTH. FILL PAPER CUPS (IN
MUFFIN TIN) HALF FULL OF THIN BATTER.
PUT INTO UNHEATED OVEN. AT 450 DEGREES
BAKE 20-30 MINUTES. REDUCE HEAT TO
350 DEGREES AND BAKE 5 or 10 MINUTES
MORE. REMOVE FROM OVEN-SLIT SIDE
SLIGHTLY TO ALLOW STEAM TO ESCAPE.
EAT ONLY ONE IMMEDIATELY, (IF YOU CAN
EAT ONLY ONE)

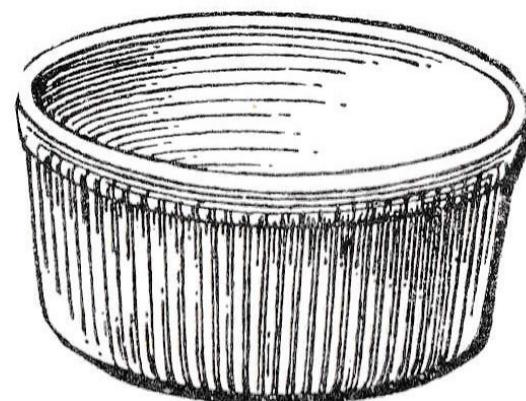


GNOCCHI O' la ROMANA

J. TWOMEY

1/4 CUP BUTTER
1/4 CUP FLOUR
1/4 CUP CORNSTARCH
1/2 TSP SALT
2 CUPS SCALDED MILK
2 EGG YOLKS
3.4 CUP GRATED CHEESE

MELT BUTTER, WHEN BUBBLING, ADD FLOUR, CORNSTARCH, SALT AND MILK, GRADUALLY. COOK 3 MINUTES, STIRRING CONSTANTLY. ADD EGG YOLKS AND 1/2 CUP CHEESE. POUR INTO A BUTTERED SHALLOW PAN AND COOL. TURN ON A BOARD, CUT IN SQUARES, OR STRIPS, AND PLACE ON PLATTER. SPRINKLE WITH REMAINING CHEESE AND BROWN IN OVEN



HINT!

IN COLD WEATHER, ADD A LITTLE SALT TO THE LAST RINSE WATER WHEN WASHING CLOTHES. THEY WILL NOT FREEZE ON THE LINE

POTATO CANDY

ONE MEDIUM SIZED POTATO: PEELED, BOILED AND MASHED.
ONE BOX 4X SUGAR
ONE T. VANILLA
ONE JAR (11 OZ) PEANUT BUTTER (CRUNCHY KIND)
ONE HALF C. CHOPPED NUTS

AFTER MASHING POTATO, LET COOL. ADD SUGAR GRADUALLY MIXING UNTIL THE MIXTURE IS LIKE PIE DOUGH. ADD VANILLA AND BLEND WELL. PLACE ON WAXED PAPER, COVER WITH ANOTHER PIECE OF WAXED PAPER, ROLL TO THE THICKNESS OF PIE CRUST. HAVE PEANUT BUTTER AT ROOM TEMPERATURE, APREAD OVER THE TOP, SPRINKLE WITH NUTS PRESSING THEM INTO PEANUT BUTTER. ROLL LIKE A JELLY ROLL. CHILL IN REFRIGERATOR OVER NIGHT.

SLICE ONE QUARTER INCH THICK.

KEEP IN COOL PLACE

FILLER:

CHOPPED DILL ADDED TO THE HOT BUTTER SERVED WITH LOBSTER MAKES AN EXCELLENT ADDITION.

DIET DRESSING

ONE HALF CUP SALAD OIL
ONE QUARTER CUP LEMON JUICE
ONE QUARTER CUP WATER
ONE HALF TSP SALT
ONE QUARTER CUP KETCHUP
ONE TSP. DRY MUSTARD
ONE QUARTER TSP PAPRIKA
ONE HALF TSP. WORCESTERSHIRE

COMBINE OIL, LEMON JUICE, WATER AND SALT, MUSTARD, PAPRIKA AND WORCESTERSHIRE SAUCE. BEAT WITH ROTARY BEATER UNTIL WELL MIXED.

CHILL IN COVERED JAR. MIX WELL BEFORE SERVING. MAKES ONE AND ONE QUARTER CUPS.



QUICK DESSERTS

ALLOWING ONE BANANA PER PERSON SLICE THEM INTO A BOWL AND TOSS LIGHTLY WITH CRANBERRY SAUCE, WHOLE OR JELLIED, UNTIL WELL COATED. CHILL AND SERVE.

PUT SOCIAL TEA BISCUITS TOGETHER WITH CRANBERRY JELLY-STACK FOUR-BIX BISCUITS DEEP-FROST WITH WHIPPED CREAM. CHILL UNTIL SERVED.

DISSOLVE-ONE PKGE. GELATINE DESSERT IN- ONE HALF CUP BOILING WATER ADD-ONE AND ONE HALF CUPS FINELY CHOPPED ICE ONE HALF CUP. CHOPPED FRUIT

STIR TOGETHER AND CHILL

NIBBLERS

CELERY, CUCUMBERS, PICKLES, RAW STRING BEANS, RAW CARROTS, BAKED MUSHROOMS, COTTAGE CHEESE, MELBA TOAST.

STRAWBERRY MANDARIN CHEESE DESSERT

ONE POUND (TWO CUPS) CREAMED COTTAGE CHEESE
ONE PINT OF STRAWBERRIES, WASHED, HULLED
AND SLICED
TWO TB. CONFECTIONARY SUGAR
GRATED RIND OF ONE ORANGE
ONE CAN (11 OZ.) MANDARIN ORANGES DRAINED

MAKE A LAYER OF COTTAGE CHEESE IN A SERVING
DISH.
CAREFULLY MIX REMAINING INGREDIENTS AND
SPOON ON TOP

MAKES 4-6 SERVINGS

BAKED APPLES a la YUM-YUM

CORE COOKING APPLES AND FILL WITH MIXTURE
OF CUT UP DATES, FINELY CHOPPED NUTS, CUT
UP MARSHMALLOWS AND CINNAMON SUGAR MIXTURE
PLACE EACH APPLE ON A SQUARE OF FOIL.
GATHER UP SIDES AND TWIST TOGETHER. BAKE ONE
HOUR (APPROXIMATELY)

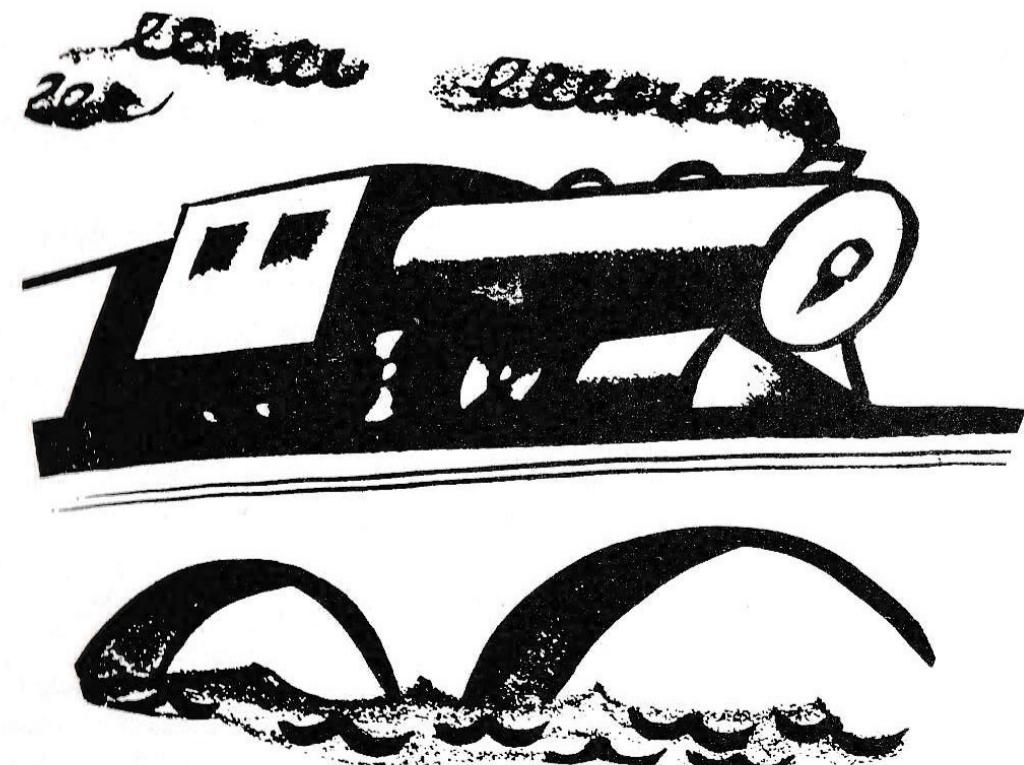
PINEAPPLE RING WITH FRUIT (FOR EGG-FREE DIETS)

THREE CUPS PINEAPPLE JUICE
ONE HALF TSP SALT
ONE QUARTER CUP SUGAR
THREE QUARTER CUP CREAM OF RICE

COMBINE JUICE, SUGAR, SALT: BRING TO A
BOIL, SPRINKLE IN CREAM OF RICE AND
COOK, STIRRING CONSTANTLY FOR 30 SECONDS.
REMOVE FROM HEAT, COVER AND LET STAND
THREE MINUTES. STIR WELL AND POUR INTO
A LIGHTLY OILED ONE-QUART RING MOLD.
CHILL UNTIL FIRM AT LEAST EIGHT HOURS.

UNMOLD ON PLATTER AND FILL CENTER WITH FRUIT
SUCH AS STRAWBERRIES, RHUBARB OR FRUIT
COCKTAIL.

6 SERVINGS.



DREAM CHEESE SANDWICH

B. SMITH

SOAK DESIRED NUMBER OF SLICES OF WHITE BREAD IN BEATEN EGG, WITH MILK ADDED.

PLACE THIN SLICES OF AMERICAN CHEESE INBETWEEN AND FRY---NOT TOO FAST!!!!



VINEGAR CANDY

B. SMITH

MELT: 2 TB. BUTTER

ADD: 2 CUP SUGAR

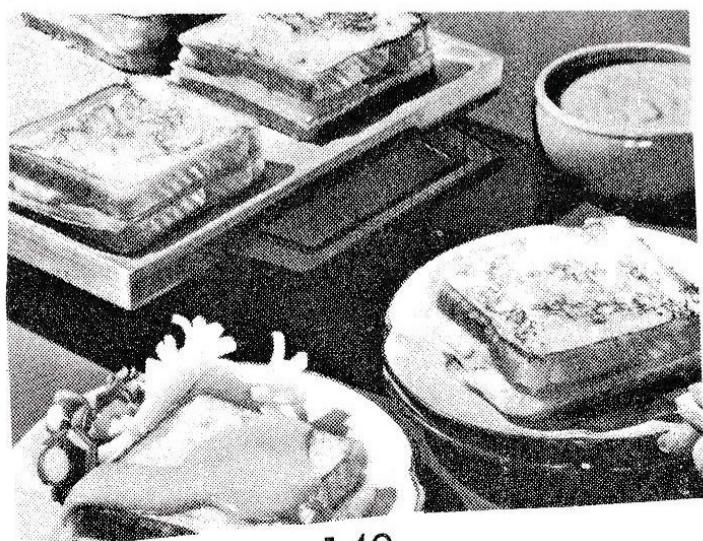
1/2 CUP VINEGAR

STIR UNTIL DISSOLVED

BOIL: WITHOUT STIRRING-UNTIL BRITTLE

POUR: ON A PLATTER TO COOL

PULL AND CUT LIKE MOLASSES CANDY



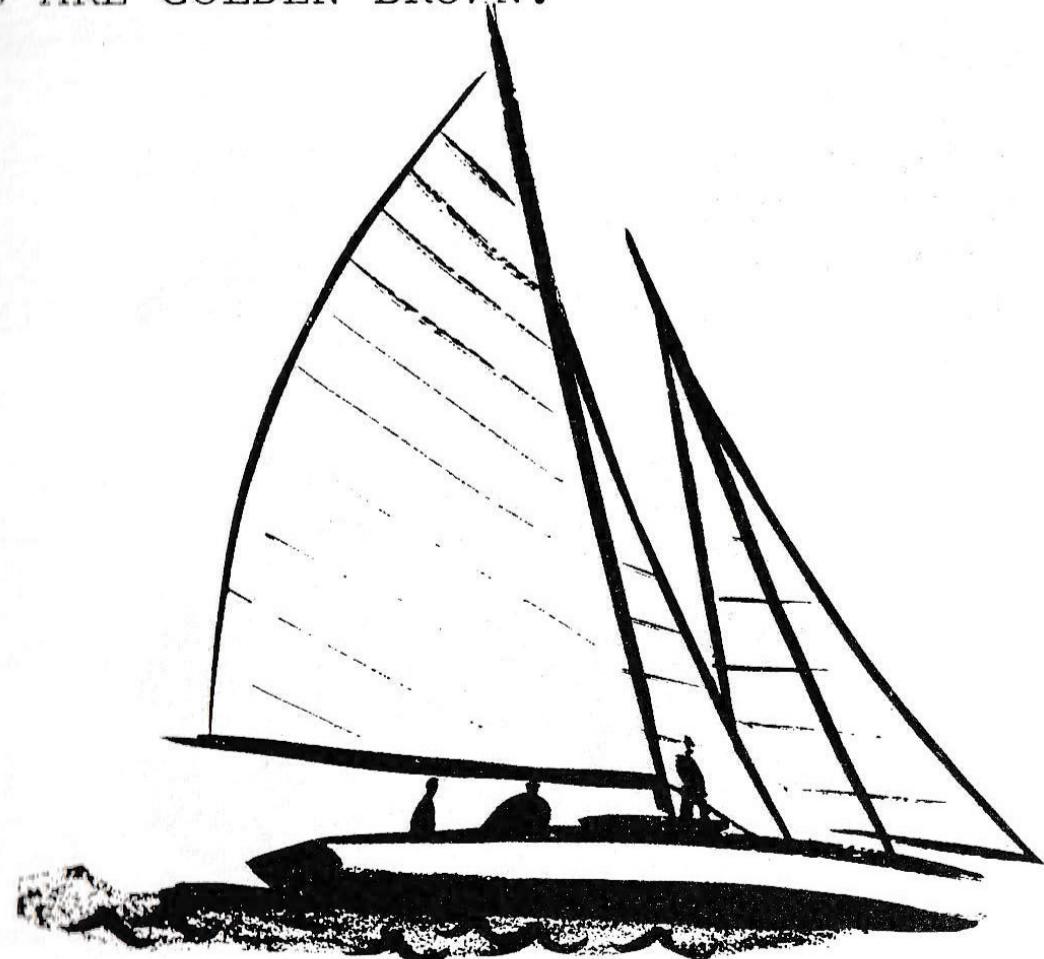
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QUICK 'N EASY PIZZA

ONE PACKAGE PILLSBURY HOT ROLL MIX
ONE CUP WARM WATER
ONE CAN PIZZA SAUCE
YOUR FAVORITE PIZZA INGREDIENTS

GREASE PAN (14 INCH PIZZA PAN OR 15x10 INCH JELLY-ROLL PAN OR COOKIE SHEET) IN LARGE MIXING BOWL, DISSOLVE YEAST FROM HOT-ROLL MIX IN WARM WATER. STIR IN HOT-ROLL MIX. WITH GREASED FINGERS, PAT OUT DOUGH IN PREPARED PAN, FORMING A RIM ALONG EDGE.

SPREAD PIZZA SAUCE OVER DOUGH. TOP WITH YOUR FAVORITE PIZZA INGREDIENTS. BAKE ON BOTTOM RACK AT 425 DEGREES FOR 20 TO 25 MINUTES UNTIL EDGES ARE GOLDEN-BROWN.



141

RED CURRANT JELLY GLAZE FOR HAM

C. HARRINGTON

1 CUP RED CURRANT JELLY
2 TBS. DARK CORN SYRUP
1 TSP DRY MUSTARD
1 TBS WHITE VINEGAR

COMBINE ALL INGREDIENTS IN SMALL PAN
COOK OVER LOW HEAT, STIRRING, UNTIL JELLY
IS MELTED AND MIXTURE IS SMOOTH

MAKES ABOUT 1 CUP GLAZE

HINT!

WHEN YOU HAVE TO DEFROST YOUR
REFRIGERATOR IN A HURRY, PUT
A FEW PANS OF BOILING WATER IN IT,
AND THE JOB WILL BE DONE IN NO TIME.



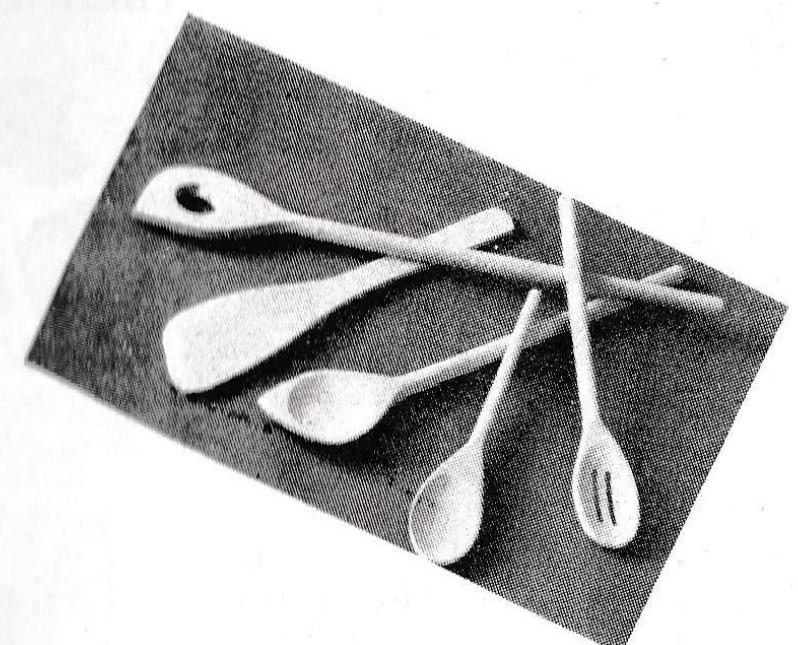
SPAGHETTI SAUCE

A. SPAGNOLA

ONE LB. CHUCK STEAK GROUND
TWO MEDIUM ONIONS-CHOPPED
TWO CLOVES OF GARLIC
BROWN IN PAN
ADD TWO ONE POUND CANS DELMONTE TOMATOES
DRAINED AND CHOPPED
SALT AND PEPPER TO TASTE
ONE CUP OF WATER

PUP ALL IN LARGE POT
ADD ONE CAN OF TOMATO SAUCE (8 OZ. CAN)
ONE HALF TSP. THYME OR OREGANO

SIMMER ONE HOUR
ADD TWO BEEF CUBES IN SAUCE

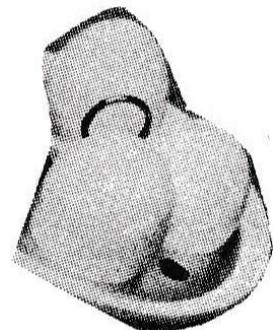


EGGS a la "THAT MAN"

J. DUFFY

6 EGGS S/P TO TASTE
1 PT MILK 1/4 TBS. ONION POWDER

BEAT EGGS, ADD MILK AND SEASONING
POUR INTO BUTTERED CUSTARD CUPS.
SET IN A PAN OF HOT WATER AND BAKE
1/2 HOUR IN HOT OVEN.
SERVE ON HOT BUTTERED TOAST.



HINT!
ORANGES AND GRAPEFRUIT PEEL A LOT
MORE EASILY IF YOU PUT THEM IN BOILING
WATER FOR A FEW MINUTES!



*"Lewis! You've been out of the army
since 1945—quit calling it 'chow'!"*

EGG ON A RAFT---
STRICTLY FOR KIDS!!!!

BROWN BUTTER IN A PAN. CUT HALF DOLLAR
SIZED HOLES FROM CENTER OF SLICES OF WHITE
BREAD. BROWN THE BREAD AND THE CUT OUT
CIRCLES IN BUTTER. WHEN LIGHTLY BROWNED
TURN THE BREAD AND THE CIRCLE, BREAK AN
EGG INTO THE HOLE AND COOK SLOWLY UNTIL
DONE.

SERVE WITH BROWN CIRCLE ON TOP.

TANGY UNCOOKED RELISH

4 TO 5 RIPE TOMATOES, CHOPPED
16 SMALL WHITE ONIONS, PEELED AND CHOPPED
5 MEDIUM GREEN PEPPERS, SEEDED, CHOPPED
2 CUPS SEEDED GOLDEN RAISINS
1 TABLESPOON SALT
3 CUPS APPLE SAUCE (2 15 OUNCE JARS)
2 TEASPOONS DRY MUSTARD
2 1/2 CUPS WHITE VINEGAR
INTO LARGE BOWL, COMBINE CHOPPED VEGETABLES,
RAISINS, SALT, APPLE SAUCE AND DRY MUSTARD.
ADD VINEGAR, MIXING WELL. TURN INTO A LARGE
JAR: COVER TIGHTLY. REFRIGERATE FOR 1 WEEK
OR LONGER FOR MAXIMUM FLAVOR. MAKES ABOUT
3 QUARTS RELISH

PAT PIUS



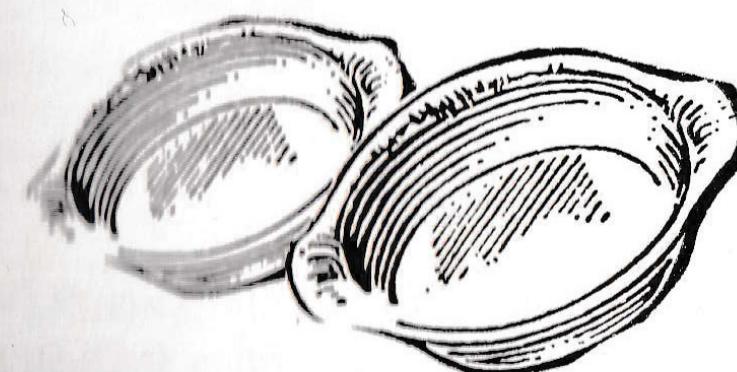
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HOW TO OPEN A COCOANUT

VITA GILL

PIERCHE THE THREE EYES AT ONE END,
DRAINING THE MILK. HEAT IN A 350 DEGREE OVEN
FOR 30 MINUTES: THEN COOL. CRACK THE SHELL
WITH A HAMMER, BREAK THE MEAT INTO PIECES
AND PARE OFF THE BROWN SKIN.

YOU CAN GRATE, SHRED OR WHAT HAVE YOU. IT
SHOULD BE REFRIGERATED OR FROZEN IF NOT
USED AT ONCE.



147

TO SHELL PECANS

BETTY SMITH

SOAK IN HOT WATER & SHELL

STRAWBERRIES IN FOIL

WASH ONE QUART FRESH STRAWBERRIES,
REMOVE HULLS AND SLICE IN BOWL
SPRINKLE WITH 3/4 CUP OF VERY FINE
GRANULATED SUGAR AND LET STAND ONE
HALF HOUR. DIVIDE BERRIES AMONG
SIX SQUARES OF DOUBLE FOIL. ADD TWO
TSP. COGNAC TO EACH AND SEAL WELL.
PUT PACKAGES ON GRILL AND COOK OVER
SLOW FIRE, 7 to 8 MIN.

SERVE WARM OVER ICE CREAM OR TOP WITH
COLD WHIPPED CREAM

STRAWBERRY DRESSING

MIX ONE HALF CUP OF FROZEN STRAWBERRIES,
THAWED, AND ONE HALF CUP MAYONNAISE.
POUR AND ENJOY

FRESH FRUIT BOWL WITH CARDAMOM SAUCE
FOUR THREE OUNCE PACKAGES CREAM CHEESE,
SOFTENED
ONE HALF CUP MILK
THREE TABLESPOONS SUGAR
THREE QUARTER TEASPOON GROUND CARDAMOM
ONE SMALL HONEYDEW MELON
ONE MEDIUM CANTALOUPE
SIX MEDIUM PLUMS
TWO MEDIUM PEARS
THREE MEDIUM PEACHES
ABOUT THIRTY MINUTES BEFORE SERVING....

PREPARE SAUCE: IN SMALL BOWL WITH MIXER
AT LOW SPEED, BEAT CREAM CHEESE, MILK, SUGAR
AND CARDAMOM JUST UNTIL MIXED. INCREASE
SPEED TO MEDIUM; BEAT UNTIL SMOOTH, OCCASION-
ALLY SCRAPING BOWL WITH RUBBER SPATULA.

PEEL MELON AND CANTALOUPE; CUT INTO BITE SIZE
PIECES. SLICE PLUMS AND PEARS; PEEL AND SLICE
PEACHES. IN LARGE BOWL, GENTLY TOSS ALL
FRUIT. SERVE WITH SAUCE. MAKES ABOUT 14
DESSERT SERVINGS.

CORNED BEEF HASH

I. DECKER

1 POUND COOKED CORNED BEEF-APPROXIMATELY 2
CUBES
1 TO 4 MEDIUM COOKED POTATOES
1 SMALL ONION
1/2 LARGE GREEN PEPPER
1 SMALL STALK OF CELERY
1 OR 2 SPRIGGLE PARSLEY

PREHEAT OVEN TO HOT (425 DEGREES)

GRIND ALL THE INGREDIENTS IN A FOOD GRINDER
USING THE FINEST KNIFE. MIX WELL

TURN INTO A SHALLOW GREASED NINE INCH PAN.
BAKE UNTIL THE CRUST IS BROWN, TWENTY TO THIRTY
MINUTES. FOLD AS YOU WOULD AN OMELET. SERVE
WITH POACHED EGGS, CATSUP OR THICKENED TOMATO
SAUCE.

SERVES 4

CARROT SALAD

MRS. HENDEL

COOK 2 BUNCHES OF CARROTS TILL JUST BARELY DONE (NOT TOO SOFT), SLICE AND MARINATE IN THE FOLLOWING WAY:

1 CAN TOMATO SOUP
1 CUP SUGAR
1 CUP OIL (MAZOLA OIL)
3/4 CUP VINEGAR
1 TSP SALT
1 TSP PEPPER
1 TSP DRY MUSTARD

ADD ONE LARGE GREEN PEPPER-CUT INTO STRIPS
ONE LARGE ONION SLICED INTO THIN RINGS.
MARINATE ALL OVER NIGHT



"Waiter! There's a hare in my soup!"



THE HOUSEWIFE'S PRAYER

LADY, WHO WITH TENDER WARD
DIDST KEEP THE HOUSE OF CHRIST THE LORD,
WHO DIDST SET FORTH THE BREAD AND WINE
BEFORE THE LIVING WHEAT AND VINE,
DIDST REVERENTLY MAKE THE BED
WHEREON WAS LAID THE HOLY HEAD
THAT SUCH A CRUEL PILLOW PREST
FOR OUR BEHALF, ON CALVARY'S CREST:
BE BESIDE ME WHILE I GO
ABOUT MY LABORS TO AND FRO.
SPEED THE WHEEL AND SPEED THE LOOM,
GUIDE THE NEEDLE AND THE BROOM,
MAKE MY BREAD RISE SWEET AND LIGHT,
MAKE MY CHEESE COME FOAMY WHITE;
YELLOW MAY MY BUTTER BE
AS COWSLIPS BLOWING ON THE LEA.
HOMELY THOUGH MY TASKS AND SMALL,
BE BESIDE ME AT THEM ALL.
THEN WHEN I SHALL STAND TO FACE
JESUS IN THE JUDGMENT PLACE,
TO ME THY GRACIOUS HELP AFFORD,
THOU WHO ART THE HANDMAID OF THE LORD.

KLARA MUNKRES

PARTY CHEESE CAKE

CRUST:

ONE THIRD PACKAGE OF GRAHAM CRACKERS ROLLED
FINE, ABOUT TWO CUPS. TWO TAB. SUGAR
AND ONE QUARTER CUP SOFTENED BUTTER OR
MARGARINE

THOROUGHLY BLEND TOGETHER CRUMBS, SUGAR
BUTTER OR MARGARINE. PRESS MIXTURE
FIRMLY IN EVEN LAYER ON BOTTOM AND SIDES
OF 9" SPRING FORM CHEESE CAKE PAN.

FILLING:

ONE LB. CREAM CHEESE OR ONE QUARTER LB.
EACH CREAM AND COTTAGE CHEESE
ONE HALF CUP SUGAR
TWO TAB. FLOUR
ONE QUARTER TEAS. SALT
ONE TEAS. VANILLA
FOUR EGGS SEPERATED
ONE CUP LIGHT CREAM

LET CHEESE SOFTEN AT ROOM TEMPERATURE.
COMBINE FLOUR AND SALT. ADD CHEESE, MIX
WELL AND ADD VANILLA. STIR IN FOUR
EGG YOLKS, ONE AT A TIME, MIXING IN
COMPLETELY. ADD LIGHT CREAM, BLENDING
THOROUGHLY. BEAT EGG WHITES STIFF BUT NOT
DRY, CAREFULLY FOLD INTO CRUST. BAKE IN
BLOW OVEN (325 F) ABOUT ONE HOUR AND 20
MINUTES.

COOL THOROUGHLY BEFORE REMOVING FROM PAN.

SPACE FOR YOUR FAVORITE
RECIPE

PETER'S PUMPKIN PIE

MRS. CHARLAND

TWO EGGS, SLIGHTLY BEATEN
ONE AND ONE HALF CUPS PUMPKIN
THREE QUARTER CUP SUGAR
ONE HALF TEAS. SALT
ONE AND ONE QUARTER TEAS. CINNAMON
ONE HALF TEAS. GINGER
ONE QUARTER TEAS. CLOVE
ONE AND TWO THIRDS CUPS OF MEDIUM CREAM

MIX ALL INGREDIENTS IN ORDER GIVEN:
BUT NOT CREAM. MIX WELL AND REFRIGERATE
OVER NIGHT. ADD CREAM, MIX WELL AND PLACE
PIE CRUST ON MEDIUM RACK IN OVEN.
BAKE IN HOT OVEN 425 DEGREES FOR 12 TO 15
MINUTES. REDUCE HEAT TO 350 DEGREES AND
COMBINE BAKING UNTIL DONE, BETWEEN 45
& 50 MINUTES LONGER. SERVE WITH WHIPPED
CREAM OR CHEESE.

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